

THE GARAGE PRIVATE FUNCTION MENUS

SPRING/SUMMER 2017

1

£45 a head | 5 courses

Minimum 10 people, maximum 20 people

Glass of Prosecco on arrival

Homemade bread & marinated mixed olives

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Pan roast scallop dish of the day

Goat's cheese & red onion tartlet, tomato chutney, balsamic dressed watercress

Confit chicken leg pressing, soft boiled free range local hens egg, pea salad,  
truffled mayonnaise

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Pan fried Cornish market fish of the day, lemon butter sauce

8oz Rib-eye Steak, hand cut chips, grilled tomato & mushroom, peppercorn sauce

Lighthorne lamb, peas & beans, garlic potato gratin, caper & mint jus

Seasonal vegetable & herb 'pie', puff pastry lid

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Lemon posset, shortbread, raspberry sorbet

Warm dark chocolate brownie, vanilla ice cream, orange fudge sauce

Fuzzy Duck mini dessert selection

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Selection of cheeses from the best Cotswold suppliers,

Grapes, walnuts, honey & biscuits

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2

£35 a head | 3 courses

Minimum 10 people, maximum 20 people

Homemade bread & marinated olives

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Seasonal soup of the day

Pan roast scallop dish of the day

Confit chicken leg pressing, soft boiled free range local hens egg, pea salad,  
truffled mayonnaise

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Pan fried market fish of the day, lemon butter sauce

Lighthorne lamb, peas & beans, garlic potato gratin, caper & mint jus

Seasonal vegetable & herb 'pie', puff pastry lid

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Lemon posset, shortbread, raspberry sorbet

Warm dark chocolate brownie, vanilla ice cream, orange fudge sauce

Selection of cheeses from the best Cotswold suppliers,

Grapes, walnuts, honey & biscuits

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Tea or Coffee

### 3

£25 a head | 3 courses

Minimum 10 people, maximum 20 people

Homemade bread & house butter

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Seasonal soup of the day

Goat's cheese & red onion tartlet, tomato chutney, balsamic dressed watercress

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Pan fried market fish of the day, lemon butter

Roast chicken breast, peas & beans, garlic potato gratin, red wine jus

Seasonal vegetable & herb 'pie', puff pastry lid)))

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Lemon posset, shortbread, raspberry sorbet

Ice cream & sorbet selection

### 4

£20 a head for 3 courses | £16 a head for 2 courses

Homemade bread & house butter

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Seasonal soup of the day

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Beer battered fish & hand cut skin on chips, mushy peas, and tartare sauce

Free-range sausages' & creamed mashed potato, garden apple puree, onion gravy

Seasonal vegetable & herb 'pie', puff pastry lid

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Lemon posset, shortbread, raspberry sorbet

Ice cream & sorbet selection