THE GARAGE PRIVATE FUNCTION MENUS

WINTER 2015

1

£45 a head | 5 courses
Minimum 10 people, maximum 20 people

Glass of Bollinger
Homemade bread & marinated mixed olives

Duck liver parfait, toasted brioche, orange & chicory jam

Twice baked Cotswold goats cheese soufflé, hazelnut & truffle

Scallop dish of the day

Pan fried market fish of the day, lemon butter sauce

Dave Moore's 8oz Rib-eye Steak, hand cut chips, grilled tomato & mushroom, béarnaise sauce
Cotswold free-range chicken, truffle mashed potato, spinach & pancetta red wine jus

Butternut squash & sage risotto, cerney ash goat's cheese

Dark chocolate tart, stem ginger ice cream
Crème Brulee, seasonal sorbet
Fuzzy Duck assiette of desserts

Selection of cheeses from the best Cotswold suppliers,
Grapes, walnuts, honey & biscuits

Tea or Coffee

2

£35 a head | 3 courses
Minimum 10 people, maximum 20 people

Homemade bread & house butter

Soup of the day

Duck liver parfait, toasted brioche, orange & chicory jam

Scallop dish of the day

Pan fried market fish of the day, lemon butter sauce

Duo of Lighthorne lamb, cauliflower, confit garlic & baby spinach

Butternut squash & sage risotto, cerney ash goat's cheese

Dark chocolate tart, stem ginger ice cream

Coconut Pannacotta, mango & passionfruit salsa

Selection of cheeses from the best Cotswold suppliers,
grapes, walnuts, honey & biscuits

Tea or Coffee

3

£25 a head | 3 courses
Minimum 10 people, maximum 20 people

Homemade bread & house butter

Soup of the day

Duck liver parfait, toasted brioche, orange & chicory jam

Twice baked Cotswold goats cheese soufflé, hazelnut & truffle

Smoked salmon, nicoise salad, soft boiled duck egg

Pan fried market fish of the day, lemon butter

Crisp pork belly & glazed cheek, creamy mashed potato, garden apple puree, onion gravy

Butternut squash & sage risotto, cerney ash goat's cheese

Crème Brulee, seasonal sorbet

Coconut Pannacotta, mango & passionfruit salsa

Warm treacle tart, vanilla ice cream

Selection of cheeses from the best Cotswold suppliers,
Grapes, walnuts, honey & biscuits**

4

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

Homemade bread & olives

Chef's appetiser

Beer battered cod & hand cut chips, mushy peas, and tartare sauce

Grandma Baylis' free-range sausage & mashed potato, garden apple puree, onion gravy

Butternut squash & sage risotto, cerney ash goat's cheese

Crème Brulee, seasonal sorbet

Coconut Pannacotta, mango & passionfruit salsa

Warm treacle tart, vanilla ice cream

For the inclusion of any wines an additional charge per head can be included into the set price cost. A discretionary 10% service charge will be added to all parties of 8 or more.