



THE  
**FUZZY DUCK**  
ARMSCOTE

**THE GARAGE PRIVATE FUNCTION MENUS**  
**Winter 2018**

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**MENU 1**

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

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Glass of Prosecco on arrival  
Homemade bread & marinated mixed olives

**TO START**

Pan roast scallop dish of the day  
Goat's cheese & red onion tartlet, tomato 'ketchup',  
aged balsamic, watercress  
Smooth chicken liver pate, celeriac & cider marmalade,  
sourdough toast

**MAIN EVENT**

Pan fried Cornish market fish of the day,  
'tartare' butter sauce  
8oz Sirloin Steak, hand cut chips,  
grilled plum tomato & mushroom, peppercorn sauce  
Roast Lighthorne lamb rump, dauphinoise potatoes,  
curly kale, rosemary jus  
Wild mushroom, red wine & parmesan risotto,  
white truffle oil

**TO FINISH**

Apple crumble tart, blackberry sorbet  
Vanilla Pannacotta, poached plums & honeycomb  
Fuzzy Duck mini dessert selection

Tea or Coffee

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**MENU 3**

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

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Homemade bread & house butter

**TO START**

Seasonal soup of the day  
Goat's cheese & red onion tartlet, tomato 'ketchup',  
aged balsamic, watercress

**MAIN EVENT**

Beer battered fish & hand cut skin on chips,  
mushy peas & tartare sauce  
Roast chicken breast, dauphinoise potatoes,  
green beans, red wine jus  
Wild mushroom, red wine & parmesan risotto,  
white truffle oil

**TO FINISH**

Vanilla Pannacotta, poached plums & honeycomb  
Ice cream & sorbet selection

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**MENU 2**

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

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Homemade bread & marinated olives

**TO START**

Seasonal soup of the day  
Pan roast scallop dish of the day  
Smooth chicken liver pate, celeriac & cider marmalade,  
sourdough toast

**MAIN EVENT**

Pan fried market fish of the day,  
'tartare' butter sauce  
Roast Lighthorne lamb rump, dauphinoise potatoes,  
curly kale, rosemary jus  
Wild mushroom, red wine & parmesan risotto,  
white truffle oil

**TO FINISH**

Apple crumble tart, blackberry sorbet  
Vanilla Pannacotta, poached plums & honeycomb  
Selection of cheeses from the best Cotswold suppliers,  
Grapes, walnuts, honey & biscuits

Tea or Coffee

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**MENU 4**

**£20 a head | 2 courses**  
bread included

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Homemade bread & house butter

**MAIN EVENT**

Beer battered fish & hand cut skin on chips,  
mushy peas & tartare sauce  
Free-range sausages & creamed mashed potato,  
garden apple puree, onion gravy  
Wild mushroom, red wine & parmesan risotto,  
white truffle oil

**TO FINISH**

Vanilla Pannacotta, poached plums & honeycomb  
Ice cream & sorbet selection

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**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.**

*We accommodate, to the best of our ability, all guests with food intolerances and allergies. However, we are unable to guarantee that dishes will be completely allergen-free.  
Please ask us for our allergens book and we can advise.*