



THE
FUZZY DUCK
ARMSCOTE

THE GARAGE PRIVATE FUNCTION MENUS
Spring & Summer 2019

MENU 1

£49.50 per person | 5 courses
(Minimum 10 people, maximum 20 people)

Glass of Prosecco on arrival
Homemade bread, sea salted butter & marinated green olives

TO START

Pan fried scallops of the day
Single Gloucester & red onion jam tart,
beetroot & watercress salad, aged balsamic
Scotched duck egg, creamed peas, lettuce, smoked bacon & parsley

MAIN EVENT

Pan fried Cornish market fish of the day, crushed new potatoes,
roast fennel, orange & tarragon butter sauce
Local butchers 8oz Sirloin Steak, truffle & parmesan skinny fries,
Portobello mushroom, blushed tomato & thyme hollandaise
Roast Lighthorne Farm lamb rump, fondant potato,
peas, beans & mint, red wine jus
Goats cheese, roasted red pepper & pine nut risotto, confit garlic & herbs

TO FINISH

Lemon meringue tart, raspberry ice cream
Vanilla Pannacotta, strawberries & honeycomb
Selection of cheeses from the best Cotswold suppliers,
Grapes, walnuts, honey & biscuits

Tea or Filter Coffee

MENU 3

£29.50 per person | 3 courses
(Minimum 10 people, maximum 20 people)

Homemade bread & sea salted butter

TO START

Seasonal soup of the day
Single Gloucester & red onion jam tart,
beetroot & watercress salad, aged balsamic
Duck liver pate, sweetcorn salsa, piccalilli sauce, brioche toast

MAIN EVENT

Beer battered fish & hand cut skin on chips,
mushy peas & tartare sauce
Roast chicken breast, dauphinoise potatoes,
creamd peas, lettuce, smoked bacon & parsley
Goats cheese, roasted red pepper & pine nut risotto,
confit garlic & herbs

TO FINISH

Vanilla Pannacotta, strawberries & honeycomb
Ice cream & sorbet selection

MENU 2

£39.50 per person | 3 courses
(Minimum 10 people, maximum 20 people)

Homemade bread, sea salted butter & marinated green olives

TO START

Seasonal soup, croutons & crème fraiche
Pan roast scallops of the day
Duck liver pate, sweetcorn salsa, piccalilli sauce, brioche toast

MAIN EVENT

Pan fried Cornish market fish of the day, crushed new potatoes,
roast fennel, orange & tarragon butter sauce
Roast Lighthorne lamb rump, dauphinoise potatoes,
peas, beans & mint, red wine jus
Goats cheese, roasted red pepper & pine nut risotto,
confit garlic & herbs

TO FINISH

Lemon meringue tart, raspberry ice cream
Vanilla Pannacotta, strawberries & honeycomb
Selection of cheeses from the best Cotswold suppliers,
Grapes, walnuts, honey & biscuits
Tea or Filter Coffee

MENU 4

£22.50 per person | 2 courses

MAIN EVENT

Beer battered fish & hand cut skin on chips,
mushy peas & tartare sauce
Local butchers sausages & creamd mashed potatoes,
garden apple puree, onion gravy

TO FINISH

Vanilla Pannacotta, strawberries & honeycomb
Ice cream & sorbet selection

**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.*