



THE
FUZZY DUCK
ARMSCOTE

- **GARAGE MENU ONE** -

£49.50 per person

(Minimum 10 people, maximum 20 people)

Glass of Prosecco on arrival

Homemade bread, sea salted butter & marinated green olives (v)

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Pan fried scallops of the day

Warm brie & shallot jam tart, apple & beetroot salad, aged balsamic (v)

Scotched duck egg, creamed peas, lettuce, smoked bacon & parsley

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Pan fried Cornish market fish of the day, Cornish crab cake,
pea purée, wilted spinach, tartare butter sauce

Local butchers 8oz Sirloin Steak, truffle & parmesan skinny fries, Portobello mushroom,
blushed plum tomato, onion rings, brandy & peppercorn sauce

Roast Lighthorne Farm lamb rump, dauphinoise potato pressing,
duck fat carrot, wilted greens, baby onion & rosemary jus

Wild mushroom & goats cheese risotto, toasted pine nuts, confit garlic & herbs (v)

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Stem ginger sticky toffee pudding, rum toffee sauce & vanilla ice cream (v)

Trio of chocolate, raspberry sorbet

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

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Tea or Filter Coffee

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.

VAT is included however a service charge is not added and gratuity is entirely at your discretion.



THE
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- **GARAGE MENU TWO** -

£39.50 per person

(Minimum 10 people, maximum 20 people)

Homemade bread, sea salted butter & marinated green olives (v)

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Seasonal soup of the day, crème fraiche & croutons (v)

Pan roast scallops of the day

Chicken & smoked bacon terrine, garlic & parsley mayonnaise

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Pan fried Cornish market fish of the day, Cornish crab cake,
pea purée, wilted spinach, tartare butter sauce

Red wine braised blade of beef, horseradish creamed potatoes,
duck fat carrot, wilted greens, baby onion & red wine jus

Wild mushroom & goats cheese risotto, toasted pine nuts, confit garlic & herbs (v)

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Stem ginger sticky toffee pudding, rum toffee sauce & vanilla ice cream (v)

Trio of chocolate, raspberry sorbet

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

-

Tea or Filter Coffee



THE
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- GARAGE MENU THREE -

£29.50 per person

(Minimum 10 people, maximum 20 people)

Homemade bread, sea salted butter (v)

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Seasonal soup of the day, crème fraiche & croutons (v)

Warm brie & shallot jam tart, apple & beetroot salad, aged balsamic

Chicken & smoked bacon terrine, garlic & parsley mayonnaise

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Guest ale battered cod fillet & hand cut chips, mushy peas & tartare sauce

Red wine braised blade of beef, horseradish creamed potatoes,

duck fat carrot, wilted greens, baby onion & red wine jus

Wild mushroom & goats cheese risotto, toasted pine nuts, confit garlic & herbs (v)

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Stem ginger sticky toffee pudding, rum toffee sauce & vanilla ice cream (v)

Apple compote, oat crumble, vanilla ice cream (v)

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Tea or Filter Coffee

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THE
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- GARAGE MENU FOUR -

£25.00 per person

Seasonal soup of the day, crème fraiche & croutons (v)

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Guest ale battered cod fillet & hand cut chips, mushy peas & tartare sauce

Local butchers sausages & creamed mashed potatoes,
wilted greens, crispy onions & cider gravy

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Bread & butter pudding, rum custard (v)

Apple compote, oat crumble, vanilla ice cream (v)