

LA GARRIGUE CHRISTMAS PARTY MENU



To start

French Onion Soup with Comté Croûton
Smoked Trout and Hen Egg Mayonnaise
Duck, Foie Gras, Cranberry and Pistachio Terrine
Twice Baked Roquefort Soufflé, Chicory, Pear & Walnuts

To follow

Herb Crusted Filet of Cod, Peas "A La française"
Daube of Venison with Quince, Chestnuts, Celeriac Purée
Pheasant Suprême, Mushrooms, Salsify, Pancetta and Jus
Plant based Lincolnshire Sausage Cassoulet with Lingot Beans

To finish

Pear and Frangipane Tart with Vanilla Ice Cream
Karen's Fruit Cake, Bayley's Crème Anglaise
Grand Marnier Crème Brulée, Orange Blossom Shortbread
French cheeses with homemade oatcakes (3.00sup)

Three courses 45.00 (including VAT at 20%)
Available Tuesday to Friday for parties
of 4 or more. £10 deposit per person on
booking. For parties of 10 or more we would
require a pre-order. Please check for our
cancellation policy.

10% discretionary service charge will be
added to your bill

Please let us know of any food allergies you
may be suffering from as some of our
dishes contain celery, lactose, cereals,
crustaceans, eggs, mustard, fish and nuts