



Christmas at La Garrigue

Starters

**Traditional French Onion Soup,
Gratinated with Croutons and Comté Cheese**

**Twice Baked Roquefort Soufflé
Chicory, Pear and Walnuts**

**Smoked Ham Hock & Mushroom Terrine
Tangy Apple and Sage Sauce**

**Seafood Vol au Vent,
Queenies, Mussels and King Prawn, Creamed Garlic Sauce**

Main Courses

**Roasted Turkey Roulade,
Stufed with Pork and Cranberries, served with Seasonal Vegetables and Jus**

**Braised Ox Cheek
Cheesy Pasta Cake, Cabbage Ball, Rich Red Wine Sauce**

**Salmon "En "Croûte"
Saffron Rice, Lobster Bisque**

**Honey Roast Onion
Buttenut Squash, Puy Lentils and Seeds**

Desserts

**Crème Brulée
scented with Drambuie, served with Shortbreads**

**Upside Down Pineapple Cake
Dark Rum Crème Anglaise**

**Trifle
Clementine & Pain d'Épices, White Chocolate**

**French Cheese Selection
Quince paste, Grapes and Oatcakes**

Three courses 45.00 (including VAT at 20%)

Available Tuesday to Friday for parties 10 or more.

£15 deposit per person on booking. f

Pre-order is greatly appreciated and required for parties of 15 or more.

Please check for our cancelation 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.

Please note the menu is subject to availability.

3 courses £45



Christmas at La Garrigue

Three courses 45.00 (including VAT at 20%)

Available Tuesday to Friday for parties 10 or more.

£15 deposit per person on booking. f

Pre-order is greatly appreciated and required for parties of 15 or more.

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.

Please note the menu is subject to availability.