

# Le Garrick

- DEPUIS 1986 -

tel: 020 7240 7649 email: [info@legarrick.co.uk](mailto:info@legarrick.co.uk)  
Le Garrick, 10 Garrick Street, Covent Garden, London WC2E 9BH  
[www.legarrick.co.uk](http://www.legarrick.co.uk)

Friends of Le Garrick,

Let us welcome you to our restaurant, introduce you to our Special Christmas Menu for 2025 and explain briefly how we can make your Christmas Party just that little bit extra special. Whether it's a large group or a special treat with your loved one, we will take care of everything.

For over 35 years, we have built a reputation for great authentic food, sourcing fresh ingredients from local suppliers inspired by Charles' upbringing in Toulouse, Burgundy and the Basque Country. Our team are there to make you feel at home and a warm welcome to the restaurant is always guaranteed.

Our Christmas Menu (vegetarian option available) starts on Monday 24th November, with lunch available to book from 12 noon running through to 5pm. We have two sittings for dinner, first at 5.30pm (table required by 9pm) and the second sitting at 9.30pm. Please note that a deposit may be required when you make the booking.

Expect a festive celebration with crackers & traditional mince pies included in the price!

For all enquiries, please contact us at [info@legarrick.co.uk](mailto:info@legarrick.co.uk) or call us on 020 7240 7649 and one of our friendly staff will be able to help. We look forward to seeing you for a very Merry Christmas!

When making your booking, please ask for Charles, Dominika or one of the management team.

**Joyeux Noël from the team at Le Garrick**



# Christmas Menu

£50.00

3 courses including Christmas crackers

## Starters

*Creamy Chestnut soup*

*Venison & cranberry terrine*

*“St Marcellin” cheese fondue, thyme & white wine*

*Crayfish tartine*

## Main courses

*Char-grilled rare breed 8oz ribeye steak,  
red wine jus and French fries*

*or choose fillet steak - £6.00 supplement*

*Roasted guinea fowl,  
sauce grand - veneur, mash & savoy cabbage*

*Grilled fillet of halibut, pea puree, red pepper sauce*

*Creamy mushroom vol-au-vent on a bed of wilted spinach*

## Desserts

*Tarte tatin with caramel sauce*

*Le Garrick’s voluptuous chocolate pot with ‘langue de chat’*

*Homemade Lemon tart, crème fraiche, raspberry coulis*

*Traditional Christmas pudding, crème anglaise*

*Add a selection of cheeses for £5.00*

