

Le Garrick

- DEPUIS 1986 -

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Friends of Le Garrick,

Let us welcome you to our restaurant, introduce you to our Special Christmas Menu for 2018 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 the past 30 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 26th 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 and a dessert wine included in the price!

For all enquiries, please contact us at 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



£39.95

3 courses including Christmas crackers mince pie & dessert wine

Starters

Chestnut soup, crème fraîche, chives and crispy bacon

Traditional French onion soup

Award winning duck terrine served with cherry chutney

Crab, crayfish, apple and radish salad

“Saint –Marcellin” cheese fondue
flavoured with white wine & thyme

Main courses

Char-grilled rare breed 8oz ribeye steak,
red wine jus and Lyonnaise potatoes

Duck breast, roasted winter vegetables and cherry sauce

Grilled fillet of Sea bass, pea puree and red pepper sauce

Wild mushroom risotto, truffle oil and parmesan shavings

Selection of French cheese with a glass of port (£10.00)

Desserts

“Bûche glacée de Noël” Traditional French Christmas pudding

Le Garrick’s voluptuous chocolate mousse with ‘langue de chat’

Tarte tatin, vanilla ice cream

Homemade lemon tart, crème fraîche, raspberry coulis

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Mince pies and dessert wine



