

THE LONDON CARRIAGE WORKS

A Winemaker's Dinner with Champagne Lallier

Thursday 4th March 2010, 7.30pm – Fifth floor dining room



On arrival, chef's selection of spring canape and charcuterie
aperitif - Lallier Grand Cru Grande Reserve

Amuse Bouche

Starter

Scottish diver caught pan seared king scallop
with lemon, pea and barley risotto with crab bisque
Lallier Grande Cru Zero Dosage

Intermediate

Pressed terrine of Lakeland rabbit and leeks wrapped in sweet cure panchetta
with spring baby leaf salad, wholegrain mustard dressing and brioche croute
Lallier Grande Cru Blanc de Blancs

Main

Sirloin of dry aged Lakeland beef
served with oxtail, spring vegetables, girolles and ox tongue
Circumstance Merlot 2008 South Africa

Chef's Savoury

Pudding

Assiette of TLCW desserts to include white chocolate pannacotta, red fruit soup,
plum sorbet with shortbread and baked vanilla cheesecake with rhubarb
Lallier Premier Cru Rose

coffee and biscotti



£98 per person (*inclusive of champagne and wine*)

Chef Patron Paul Askew