

THE LONDON CARRIAGE WORKS

Christmas Day at The London Carriage Works 2009 12.30pm - 3.00pm

Gremillet N.V. Champagne & Chef's canapés on arrival

Chef's Amuse Bouche

Honey roast parsnip soup with parsley foam

Starters

Steamed fillet of Loch Duart salmon
with fresh crab and avruga caviar

Terrine of venison, pheasant and pigeon
with mustard dressing and herb salad

Carpaccio of Bowland beef fillet
with green peppercorn and horseradish vinaigrette

Salad of Barkham blue cheese
with walnut praline, chicory and Granny Smith apples

Main Course

Roast breast of Willaston's Heath Farm organic turkey
served with fresh chestnut forcemeat, Claremont Farm sprouts,
root vegetable gateaux and thyme scented roast potatoes

Loin of Cumbrian venison with salsify,
Girolle mushrooms, baby leeks, fondant potato and juniper jus

Pan roasted fillet of halibut with fresh native oyster and Champagne cream,
braised barley with sugar snaps and herb mascarpone

Char grilled Portobello mushrooms with butternut squash puree, quinoa,
walnut praline, ratte potatoes and winter leaves

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Pre-Dessert

Mince pie sorbet on sweet pastry

Pudding

A celebration plate of handmade TLCW signature puddings 2009

Plum Christmas pudding with rum and raisin ice cream and rum sauce

A selection of raw milk farmhouse cheeses with handmade chutney,
celery, Bath Olivers and fresh fruit

Fresh coffee and petits fours

£100 per person

Children under 12 eat ½ price from a special menu

**all of us from TLCW and Hope Street Hotel
would like to wish everyone a very merry Christmas and a healthy, happy and
memorable new year**

Chef Patron Paul Askew