

# THE LONDON CARRIAGE WORKS

## Christmas Day 2010

12.30pm - 3.00pm

Lallier Grand Cru Champagne & Chef's canapés on arrival

Spiced honey roast parsnip soup

### Starter

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

Seasonal game terrine of venison, pheasant and pigeon  
with Cumberland sauce

Carpaccio of Lakeland dry aged beef  
with green peppercorn and horseradish vinaigrette

Truffle scented barley risotto  
of courgettes, roasted aubergine, peas and baby leaf spinach

### Main

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

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

Pan roasted fillet of Hake with fresh native oyster and Champagne cream,  
braised barley with leeks and herb mascarpone

Wild mushroom and chestnut pithivier with spinach, pecorino, sweet shallots,  
ratte potatoes and whole grain mustard sauce

### Pre-Pudding

Mince pie sorbet with cinnamon tuille

### Pudding

A celebration plate of TLCW signature puddings 2010

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

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

### Coffee and petits fours

**£100 per person**

*Children under twelve eat for £30 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**