

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 £50 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