

# THE LONDON CARRIAGE WORKS

## Festive Season Dinner Menu 2009

1<sup>st</sup> December to 30<sup>th</sup> December 09  
5.00pm to 10.00pm

### starters

A plate of organic Old Spot pork to include:  
confit shoulder, cheek and black pudding with baby beets and cider vinaigrette

Terrine of local game to include: pheasant, venison pigeon and partridge  
with Cumberland sauce and herb salad

Cream of cauliflower and potato soup  
with poached smoked haddock and herring caviar

Salad of Barkham blue cheese  
With walnut praline, chicory, Granny Smith apple and fine bean salad

Pan seared king scallop with risotto of leeks, Filey crab and barley  
served with bisque and parmesan tuille

### main

Pan roast loin of wild monkfish with 'morcilla' haricot beans,  
buttered spinach and a vine tomato and pimeton sauce

Loin of Lakeland venison with root vegetable and potato puree,  
baby sprouts with maple and pecan butter and juniper jus

Breast of St Asaph pheasant  
with parsnip puree, trompette mushrooms, buttered kale,  
Anya potatoes, port wine sauce and quince jelly

Roasted rump of winter Swaledale lamb with sweet potato fondant  
and lamb confit, served with Koffmans cabbage and rioja jus

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

*All meat will be cooked pink unless requested otherwise*

**two courses £36.00**

**three courses £48.00**

**All of us from TLCW and Hope Street Hotel would like to wish  
everybody a healthy, happy and memorable new year**

**chef patron paul askew**

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### **pudding**

Chocolate truffle torte served with honeycomb ice cream  
and a pistachio and almond fudge

Daily flavour Cambridge cream served with biscotti

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

Classic lemon tart with marinated winter berries

A selection of artisan raw milk cheeses  
served with celery, grapes, chutney and a selection of biscuits

daily seasonal specials

### **pudding wine by the glass**

Orange muscat 'Essencia' Andrew Quady California *2005* 50ml glass £6.00

Chardonnay, Beerenauslese Sepp Moser Austria *2003* 50ml glass £8.00

'Noble One' botrytis semillion, De Bortoli *2003* 50ml glass £10.00

Mas Amiel, mis en bouteille au domaine 2007 £8.00

### **port by the glass**

Quinta de Tedo *2000*, 50ml glass £3.00

Quinto de Infantado *1997*, 50ml glass £7.00

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