

THE LONDON CARRIAGE WORKS

Festive Season Dinner Menu 2010

1st to 30th December 2010

Dinner 6.30pm to 10.00pm

Starter

Pan seared king scallop and local
old spot pork belly with parsnip puree,
mustard dressing and natural jus.

Breast of red leg partridge
with leeks, new season carrots and puff pastry

Veloute of cauliflower, leek and potato soup
with poached smoked haddock and Avruga caviar

Salad of Salt baked beetroot and Kidderton Ash goats cheese
with aged balsamic vinegar and extra virgin olive oil

Main

Each morning we select from the freshest fish and seafood
to give a choice of market specials, please ask about today's catch.

Loin of Lakeland venison with root vegetable puree,
roast butternut squash, wild mushroom and redcurrant jus

Roast breast of free range Turkey, scented with rosemary and served with chestnut forcemeat,
brussels sprouts with pecan, maple syrup and pancetta and natural jus

Pan roasted rump and confit shoulder of award winning
winter Swaledale lamb
with potato fondant, Koffmans cabbage and Rioja jus

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

Pudding

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

Apple and gingerbread crème brulee served with biscotti

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

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

daily seasonal specials will be available

Side orders of chunky chips, seasonal vegetables or creamy mashed potato (3.50)

All meat will be cooked pink unless requested otherwise

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 wine by the glass

Orange muscat 'Essencia' Andrew Quady California 2006 50ml glass £6.00

Chardonnay, Beerenauslese Sepp Moser Austria 2004 50ml glass £8.00

'Noble One' botrytis semillion, De Bortoli 2006 50ml glass £10.00

port by the glass

Quinta de Tedo 2000, 50ml glass £3.00

Quinto de Infantado 1997, 50ml glass £7.00

Monday to Wednesday - Three courses £35.00

Thursday to Saturday – Three courses £39.00

On Thursday's to Saturday's throughout December The Residents' Lounge will be open from 5pm for aperitifs and cocktails. There will be live music and DJ's till late so come and join us for after dinner drinks.

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