

THE LONDON CARRIAGE WORKS

Festive Season Dinner Menu 2010

1st to 30th December 2010

Lunch 12noon to 3.00pm

Dinner 5.00pm to 10.00pm

Starter

A plate of Lakeland Saddleback pork to include:
belly, cheek and morcilla with baby beets and cider vinaigrette

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

Velute of cauliflower, leek and potato soup
with poached smoked haddock and 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,
barley and spinach served with crab bisque

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 and potato puree,
honey roast parsnips, trompette and redcurrant jus

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

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

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

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

A selection 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

Two courses £29.50

Three courses £39.00

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