

# THE LONDON CARRIAGE WORKS

## Festive Season Prix Fixe

1<sup>st</sup> – 30<sup>th</sup> December 2010

Lunch – 12pm – 3pm

Evening – 5pm – 6.30pm

Sundays – 12pm – 9pm

### Starters

Smoked mackerel and saffron potato terrine,  
served with cucumber, Avruga caviar and crème fraiche

Salad of Kidderton Ash goats cheese, salt roast beetroot,  
chicory and aged balsamic

Natural smoked haddock risotto,  
with leeks, cabbage, parsley, mascarpone and parmesan

Slow roast old spot pork belly with parsnip puree,  
Granny Smith apple salad and natural jus

### Mains

Chargrilled Portobello mushroom with carrot purée, quinoa, baby vegetables, wilted spinach  
leaves and confit tomatoes

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

Askew's Cumbrian fell bred beef and oyster pie  
with champ potatoes cavolla nero cabbage and water cress salad

Pan roast loch duart salmon with savoy cabbage, pancetta  
and sauté potatoes with Dijon mustard cream

### Puddings

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

Chocolate truffle tart with honeycomb ice cream

Two artisan cheeses from our regional British Isles selection  
served with traditional accompaniment

Choice of TLCW ice-cream and sorbets served with lemon shortbread

***Side orders of chunky chips, seasonal vegetables or buttered mash (£3.50)***

**Three Courses £25.00**

**Chef Patron Paul Askew**