

THE LONDON CARRIAGE WORKS

Festive Season Lunch Menu 2009

1st December – 30th December 09 12.00pm – 3.00 pm

starter

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

Fresh and smoked fillet of Loch Duart salmon with celeriac remoulade and caper vierge

Pan fried haloumi cheese with olive tapenade and wilted roma tomatoes

Pan roasted breast of wood pigeon, served with a wild mushroom & caramelised shallot risotto and redcurrant jus

Terrine of organic Willaston old spot pork with green peppercorns, gherkins and apricot compote

main course

Chargrilled Portobello mushrooms with carrot puree, quinoa, baby vegetables, wilted spinach leaves and confit tomatoes

Breast of St Asaph pheasant with parsnip puree, trompette mushrooms, quince Jelly, buttered kale, anya potatoes and port wine jus

Pan roasted wild Scottish hake with braised puy lentils, Southport potted shrimps and pommery mustard sauce

Pan seared calves liver with pancetta and caramelised onions served with Mrs Kirkham's Lancashire cheese mash, peas and kos lettuce

Braised daube of Cumbrian Limousin beef with root vegetable and potato puree, buttered spinach, mushrooms and oyster biegnnet

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

two courses £25.00

three courses £35.00

all meat will be cooked pink unless requested otherwise

chef patron paul askew