

THE LONDON CARRIAGE WORKS



A special dinner hosted by Paul Boutinot
with the wines of his very own Waterkloof vineyard,
South Africa

Thursday 22nd April 2010 at 7.30pm - Fifth floor dining room
£75 per person inclusive of wine

We are delighted to be joined by Paul Boutinot, one of our major wine suppliers and recently voted 'Merchant of the Year' at the 2009 Sommelier awards. We're also very excited as our winemaker's dinners in 2010 will be held in our brand new fifth floor dining room with breathtaking, panoramic views of the city and beyond.



On arrival, chef's selection of charcuterie, olives, anchovies and various crostini
Circumstance Cape Coral 2008

Amuse Bouche

Starter

A Spring soup of celeriac, leeks and
Jersey Royal potatoes scented with truffle oil
Circumstance Sauvignon Blanc 2008

Fish Course

Salad of native lobster and mango with baby shoots
and Wirral watercress
Waterkloof Sauvignon Blanc 2008

Main

Sirloin of Lakeland dry aged beef and slow braised oxtail
with fava bean puree, girolles, spring vegetables and natural jus
Circumstance Shiraz 2007

Savoury

Mrs Kirkham's Lancashire cheese rarebit
Circumstance Merlot 2007

Pudding

Assiette of TLCW desserts

coffee and chocolates



Please come and join us for a journey across this delightful vineyard.

This is a ticketed event, to book call us on **0151 705 2222** or email Sarah at
eat@hopestreethotel.co.uk

We look forward to seeing you there.

chef patron Paul Askew