

THE LONDON CARRIAGE WORKS



**A sumptuous dinner hosted by Paul Boutinot
with wines from his Southern African Waterkloof vineyard
Thursday 22nd April 2010 at 7.30pm
£69.50 per person inclusive of wine**

**We are delighted to be joined by Paul Boutinot, recently voted
'Merchant of the Year' at the 2009 Sommelier awards.
We are also very excited to introduce our fellow diners to our new Fifth floor,
a space with breathtaking views of the city, mountains and Liverpool bay beyond.**



On arrival, a selection of charcuterie, olives, anchovies and crostini
Circumstance Cape Coral Mourvedre 2009

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 2009

Main

Plate of Black faced Suffolk Lamb three ways:
loin, confit shoulder and hay roast leg
with baby spring vegetables and natural jus
Circumstance Shiraz 2007

Savoury

Mrs Kirkham's Lancashire cheese rarebit
Circumstance Merlot 2007

Pudding

A selection of TLCW favourites
Domaine de Grange Neuve Monbazillac

coffee and chocolates



"We first visited the region 20 years ago and simply fell in love with it." Paul Boutinot

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