

THE LONDON CARRIAGE WORKS

An Interesting Evening of Dinner and Mystery

Champagne on arrival

Chefs amuse bouche

Starter

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

Salad of Kidderton ash goats cheese croutes
with sweet red onions, poached pears, baby leaves and shoots

Glass of Ca' di Ponti, Catarratto, Sicily

Main

“Braised Daube of Lakeland Limousin Beef”
with caramelised onions, fava beans purée, buttered cabbage and baby vegetables

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

Glass of Ca 'di Ponti, Nero d'Avola, Sicily

Pudding

Glazed bread and butter terrine
served with our own marmalade ice cream

Three cheeses from our new British Isles regional selection
served with traditional accompaniment

Coffee