

THE LONDON CARRIAGE WORKS

New Year's Eve Celebration Dinner 2009

Aperitif

Chef's canapés and Gremillet Brut N.V. Champagne on arrival

Amuse Bouche

Appetisers

Salad of smoked eel with beetroot, goats cheese, dill and horseradish
Served with baby rocket and red perilla

Carpaccio of Lakeland venison with lamb's lettuce and juniper vinaigrette dressing

Salad of Barkham blue cheese with walnut praline,
chicory and Granny Smith apples

Warm salad of Gressingham duck breast with Griottine cherries,
winter leaves and duck crackling

Main courses

Roasted breast of Northop pheasant with Koffman's cabbage,
root vegetable purée, haggis and wild mushrooms

Sirloin of Bowland Charolais beef with cauliflower puree,
Girolle mushrooms, baby leeks braised oxtail and rosti of potato and carrot

Pan roasted fillet of line-caught halibut with native lobster and braised barley
with sugar snaps, herb mascarpone and roasted cherry tomatoes

Char grilled Portobello mushrooms with butternut squash purée,
quinoa and wilted spinach leaves, sauté of purple potatoes and chestnuts

Savoury

Organic Cropwell Bishop Stilton with honey, fruit, nuts and toasted brioche

chef patron paul askew

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Pudding

Celebration plate of handmade TLCW signature puddings 2009

Fresh Coffee and handmade petit fours

£100.00 per person

**Includes entry into our exclusive New Years Eve party in The Residents' Lounge,
with live music till 2am and Champagne at midnight**

The staff, managers and directors of The London Carriage Works and Hope Street Hotel wish you a very happy, healthy and prosperous New Year.

chef patron paul askew