

THE LONDON CARRIAGE WORKS

New Year's Eve Celebration Dinner 2010

Aperitif

Lallier Grand Reserve Champagne and chef's canapés on arrival

Starter

Grilled delice of Loch Duart salmon with cucumber tagliatelle and mussel beurre blanc

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 spiced Gressingham duck breast
with Griottine cherries, winter leaves and duck crackling

Main

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

Sirloin of Bowland Charolais beef with cauliflower puree,
Girrole mushrooms, baby leeks, braised oxtail and fondant sweet potato

Pan roasted fillet of line-caught halibut with Filey crab, braised barley
with 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

Pudding

Celebration plate of TLCW signature puddings 2010

Or

Chef's selection of artisan cheeses with fruit cake, celery and grapes

Coffee and petit fours

£90.00 per person

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

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