

# THE LONDON CARRIAGE WORKS

## New Year's Eve Celebration Dinner 2009 Pre Theatre Menu

### Chef's Amuse Bouche

#### Appetisers

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

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

#### Main courses

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

Rump of Bowland Charolais beef with salsify,  
Girrolle mushrooms, baby leeks and potato gallette

Pan roasted fillet of Scottish hake with braised barley, buttered spinach,  
herb mascarpone and roasted cherry tomatoes

Char grilled Portobello mushrooms with butternut squash purée,  
quinoa and wilted spinach leaves

#### Pudding

Celebration plate of handmade TLCW signature puddings 2009

**£50.00 per person**

**chef patron paul askew**