

THE LONDON CARRIAGE WORKS

New Year's Eve Celebration Dinner 2010

Pre Theatre Menu

Starter

Carpaccio of Lakeland venison with lamb's lettuce and Cumberland sauce

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

Slow cooked saddleback pork cheek
served with buttered kale and cider jus

Main

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

Rump of Dry Aged Fell Bred beef with salsify,
Girolle mushrooms, baby leeks, Nicola potatoes and natural jus

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

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

Pudding

Celebration plate of TLCW signature puddings 2010

£45.50 per person

All meat will be cooked pink unless requested otherwise

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