

THE LONDON CARRIAGE WORKS

sample menu

chef's amuse bouche

starter

Pan roasted breast of wood pigeon, served with a wild mushroom
& caramelised shallot risotto and redcurrant jus

Two pan seared king scallops with cauliflower puree, black and white pudding
and a golden raisin, vanilla and sherry vinegar dressing

main course

Sirloin of Barnston Longhorn beef served with baby leeks, root vegetable
puree, salsify, sautéed Anya potatoes and natural jus

Chargrilled Portobello mushrooms with butternut squash puree, quinoa, sauté of
purple potatoes, wilted spinach leaves and confit tomatoes

chef's pre-pudding

pudding

Assiette of signature TLCW puddings

£65.00 per head (inc. room hire)