

# THE LONDON CARRIAGE WORKS

## A St Valentines Day Menu

### Aperitif

Olives and frittata served with cava masía bach rose brut nature

### Chef's amuse bouche

### Starter

Terrine of pressed lamb with apricots, pink peppercorns and rosemary  
with minted vinaigrette and pickled vegetables

Duo of marinated tiger prawns  
with fresh crab salad and avruga caviar

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

Pan seared scallop with lemon and pea barley risotto and crab bisque

Salad of Kidderton ash goats cheese croutes  
with sweet red onions, poached pears, baby leaves and shoots

### Mains

Chargrilled Portobello mushrooms with butternut squash puree,  
quinoa, baby vegetables, wilted spinach leaves and confit tomatoes

Breast of Heath farm free range chicken scented with rosemary and lemon served  
with butter bean, pancetta and spring vegetable blanquette

Sirloin of Lakeland dry aged beef with salsify, wild mushrooms,  
baby leeks, carrot purée, pan seared calves liver and red wine jus

Roasted rump of winter Swaledale lamb with sweet nicola potatoe  
and lamb confit, served with Koffmans cabbage and rioja jus

Pan roasted fillet of Peterhead halibut with fresh oyster and champagne cream, served with braised  
barley with sugarsnaps and herb mascarpone

### Chef's pre desert

### Pudding

TLCW selection of signature valentine puddings and treats

### Fresh coffee and chocolates

**£95**

*All meat will be served pink unless requested otherwise*  
**chef patron paul askew**