

THE LONDON CARRIAGE WORKS

A Pre Theatre St Valentines Day Menu

Chef's amuse bouche

Starter

Roasted red pepper and vine tomato soup with fresh basil and parmesan sticks

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

Braised saddle back pork cheek
with cauliflower puree and organic cider jus

Pan-fried halloumi with olive tapenade, wilted roma tomatoes,
balsamic reduction and herb oil

Mains

Risotto of roasted winter squash with pine nuts, spinach,
grana padano cheese and confit cherry tomatoes

Breast of Whitchurch Farm free range chicken scented with rosemary and lemon
served with butter bean and spring vegetable blanquette

Rump of bowland charolais beef with, Lyonnaise potatoes,
Portobello mushroom, baby leeks, carrot purée and red wine jus

Pan roasted loin of Scottish hake with braised puy lentils, Southport potted shrimps
and pommery mustard sauce

Pan-seared calves liver, with pancetta and caramelised onions served
with Mrs Kirkham's Lancashire cheese mash, peas and Kos lettuce

Pudding

TLCW selection of valentine puddings and treats

Fresh coffee and chocolates

£45 per person

all meat will be cooked pink unless requested otherwise

chef patron paul askew