



THE LONDON CARRIAGE WORKS



St Valentine's Day Menu

Tuesday 14th February, 7pm – 10pm

Aperitif

A glass of Lallier Champagne NV
served with olives and crostini

Amuse Bouche

Starter

Duo of Mediterranean crevettes
served with herb crusted ballontine of Loch Duart salmon with lemon mayonnaise
and winter salad leaves

Breast of wood pigeon with horseradish mash,
sauté of peas, kos lettuce and pancetta and baby salad leaves

Pan seared scallop with lemon and pea barley risotto
and "Morcilla" Spanish black pudding

Fine tart of Blacksticks Blue cheese, chicory marmalade and pine nuts
with concasse tomato and chives

Main

Oven baked gateau of bosworth leaf, aubergine, courgette and vine tomato
with ragout of butter beans and baby vegetables

Breast of guinea fowl scented with truffle oil, rosemary and wild mushrooms
with blanquette vegetables and Nicola potatoes

Prime sirloin of Lakeland dry aged beef with salsify, sweet potato fondant, cauliflower puree,
braised oxtail and baby leeks

Assiette of Fish

To include:- Peterhead hake, Cornish squid and John Dory
served with puy lentils, spaghetti vegetables and artichoke puree

Pudding

Assiette of Valentine's puddings and treats
or
Chef's British cheese selection

Fresh coffee and chocolates

£90 per person

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