

# THE LONDON CARRIAGE WORKS

## Mother's Day menu



### Amuse bouche

Courgette and mint espuna, puffed rice (v, gf)

### Starter

Compressed chicken thigh, crispy skin, gingerbread, golden raisin

Butternut squash, smoked garlic, sage velouté, toasted pumpkin seeds (v, gf)

Seared sea bass fillet, cauliflower textures, capers, rye crumb

Whipped goats curd, fig, wild honey, smoked walnut, endive (v, gf)

### Main

Thyme and garlic roasted rib of beef, Yorkshire pudding, horseradish

Poached and roasted chicken breast, apricot and thyme stuffing, creamed leeks

Seared salmon fillet, crayfish, sea herbs, citrus beurre blanc (gf)

Wild mushroom risotto, caramelised shallots, lemon thyme, aged parmesan (ve, gf)

*All main courses are served with roasted potatoes, honey glazed heritage carrots and spring greens*

### Sides

Red wine and thyme jus (v, gf)  
Peppercorn and brandy sauce (v, gf)  
**£3.00 per portion**

Yorkshire pudding (v)  
Creamed potato, truffle, parmesan (v, gf)  
Heritage carrots, honey, caraway (v, gf)  
**£4.00 per portion**

### Pudding

Poached pear, mixed berries, strawberry sorbet (ve, gf)

Sticky toffee pudding, vanilla ice cream, honeycomb (v)

Dark chocolate torte, raspberry sorbet, mascarpone (v)

Bread and butter pudding, white chocolate ice cream, caramel (v)

Three British cheeses, fig and onion chutney, candied walnuts, artisan biscuits (v)  
**£5.00 supplement**

**£35 per person**

Mike Kenyon - Head Chef