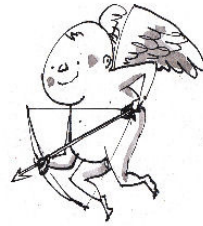




THE LONDON CARRIAGE WORKS



St. Valentine's

Starter

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

Herb crusted ballontine of Loch Duart salmon with lemon mayonnaise and winter salad leaves

Braised saddle back pork cheek "Morcilla" Spanish black pudding with cauliflower puree, organic cider jus and apple salad

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 Whitchurch Farm free range chicken scented with rosemary and lemon, wrapped in Serrano ham with blanquette vegetables and Nicola potatoes

"Pave" Rump of Cumbrian fell bred beef with, fondant potato, caramelised onions, baby leeks, carrot purée and red wine jus

Pan roasted Scottish hake with braised puy lentils, Southport potted shrimps baby leaf spinach and pommery mustard sauce

Pudding

Trio of valentine puddings and treats

or

Chef's British cheese selection

all meat will be cooked pink unless requested otherwise

chef patron paul askew