



THE LONDON CARRIAGE WORKS



## **St Valentine's Day Menu**

**Tuesday 14<sup>th</sup> 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**

*all meat will be cooked pink unless requested otherwise*

**chef patron paul askew**