

THE LONDON CARRIAGE WORKS



2021 Festive Menus

FESTIVE FUN AT THE LONDON CARRIAGE WORKS BRING YOUR FAMILY FRIENDS OR FELLOW WORKERS

Join us for lunch or dinner in the restaurant, have a party in the Residents' Lounge or book any of our private dining rooms. Particularly special are the fifth floor spaces, two rooms at the top with walls of glass, terraces and panoramic views of the city below - magnificent spaces to come together and enjoy a private celebration.

To book a table in The London Carriage Works, ask questions, or check dietary choices please call Shannon on **0151 705 2222** or book online at **www.thelondoncariageworks.co.uk**

To book a private event
call Lauren on **0151 705 2226**
or email **events@hopestreethotel.co.uk**

We have vegetarian and gluten free choices highlighted throughout our menus.

(v) indicates that the dish is vegetarian.

(gf) indicates that the dish is gluten free.

* indicates that the dish can be adapted

We are also able to provide vegan and halal options.

Please let us know if you have any dietary requirements when you book your table.



FESTIVE DINNER

Starter

Pressed ham and corn-fed chicken compression, pear, walnut, pickled raisins (gf)

Treacle cured salmon, cucumber, green apple, buttermilk, fennel cress (gf)

Roasted celeriac and celery velouté, smoked almonds, Cheshire Blue (ve*, gf)

Wild mushroom and truffle risotto, sage butter, parmesan (ve*, gf)

Main

Poached and roasted lamb rump, braised potato, black kale, winter squash, jus (gf)

Sage butter roasted turkey, heritage carrots, duck fat roast potatoes, chipolata, apricot stuffing (gf*)

Confit red onion and feta pithivier, minted greens, burnt shallot, walnut granola (v)

Seared fillet of salmon, clam and mussel chowder, coastal vegetables (gf)

*Bowls of goose fat roasted potatoes (vegetarian alternative available),
honey and sage roasted roots and Brussels sprouts served to your table.*

Extra bowls (for two to share) can be ordered at £4 each

Dessert

Traditional Christmas pudding, vanilla and brandy Anglaise, sticky fig, redcurrants

Chocolate brownie, caramel ice cream, toffee popcorn, peanut brittle (gf*)

Apple and maple cheesecake, caramelised pecan, compressed apple (gf*)

A selection of three cheeses, quince, candied walnuts, apple and sultana chutney (ve*, gf*)

Coffee and petits fours

For groups of 10 or more we have private dining rooms available at a £5 supplement,
please call Lauren on 0151 705 2226 for further details.



Sunday to Thursday - £42.50 per person | Friday & Saturday - £57.50 per person

Friday 26 November - Thursday 30 December 2021, 5pm - 10pm

FABULOUSLY FESTIVE AFTERNOON TEA

Finger sandwiches

Roasted turkey, apricot stuffing, cranberry relish (gf*)

Mrs Kirkham's cheese, shallot jam (v, gf*)

Poached salmon, cucumber, mustard cress (gf*)

From our patisserie team

Warm scone, fresh berries, clotted cream and preserves (gf*)

Mini mince pies, brandy butter

Fruit pavlovas, clementine Chantilly (gf)

Spiced sticky fig puddings

Dark chocolate Yule log

Served with your selection of loose leaf teas

or freshly brewed coffee

£19.50 per person

For a Celebration Festive Afternoon Tea

Enjoy with a glass of English sparkling Nyetimber, Classic Cuvée, nv

£30 per person

Some of our cakes and bread can be made gluten free or vegan. If we have 48 hours notice, we can accommodate a complete gluten free or vegan afternoon tea.



Available Friday 26 November - Thursday 30 December, 12 noon - 4.30pm

FESTIVE PRIX FIXE

Starter

Pressed ham and corn-fed chicken compression, pear, walnut, pickled raisins (gf)
Treacle cured salmon, cucumber, green apple, buttermilk, fennel cress (gf)
Roasted celeriac and celery velouté, smoked almonds, Cheshire Blue (ve*, gf)

Main

Sage butter roasted turkey, heritage carrots, duck fat roast potatoes, chipolata, apricot stuffing (gf*)
Confit red onion and feta pithivier, minted greens, burnt shallot, walnut granola (v)
Seared fillet of salmon, clam and mussel chowder, coastal vegetables (gf)

*Bowls of goose fat roasted potatoes (vegetarian alternative available),
honey and sage roasted roots and Brussels sprouts served to your table.*

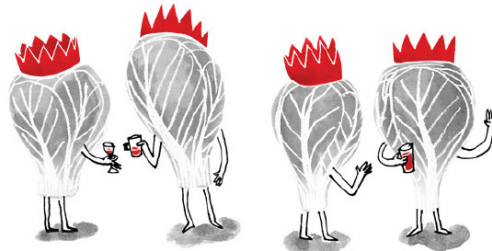
Extra bowls (for two to share) can be ordered at £4 each

Dessert

Traditional Christmas pudding, vanilla and brandy Anglaise, sticky fig, redcurrants
Chocolate brownie, caramel ice cream, toffee popcorn, peanut brittle (gf*)
Apple and maple cheesecake, caramelised pecan, compressed apple (gf*)

Add some cheese

Three British cheeses, quince jelly, spiced apple and sultana chutney,
candied walnuts, grapes, celery, crackers £10 (gf*)



Two courses £30 per person | Three courses £36 per person

Monday to Saturday 12 noon - 6pm | Sunday 12 noon - 9pm
Available Friday 26 November - Thursday 30 December 2021

PARTY NIGHTS

**Hire the renowned Residents' Lounge bar,
bedecked and jolly for your own private party.**

Includes

Exclusive use of the Residents' Lounge bar from 7pm - 12.30am

A glass of Prosecco on arrival

Two-course buffet

DJ

Buffet menu

Selection of festive sandwiches on white and wholegrain breads (gf*)

Roasted turkey, apricot stuffing, cranberry relish (gf*)

Mrs Kirkham's cheese, shallot jam (v, gf*)

Poached salmon, cucumber, mustard cress (gf*)

Pigs in blankets, cranberry and port chutney

Treacle cured salmon, green apple, fennel cress (gf)

Duck fat baby roast potatoes, thyme, garlic (gf)

Classical prawn cocktail, Bloody Mary dressing (gf*)

Wild mushroom and watercress pesto salad, pickled shallots (ve, gf)

Mini mince pies, Baileys cream

Fruit pavlovas, blood orange chantilly (gf)

Sticky fig spiced pudding

Dark chocolate Yule log



£35 per person

We can accommodate up to 150 revellers. Minimum numbers apply.

Available Friday 26 November - Thursday 30 December

PRIVATE DINING

Starter

Pressed ham and corn-fed chicken compression, pear, walnut, pickled raisins (gf)
Treacle cured salmon, cucumber, green apple, buttermilk, fennel cress (gf)
Roasted celeriac and celery velouté, smoked almonds, Cheshire Blue (ve*, gf)

Main

Sage butter roasted turkey, heritage carrots, duck fat roast potatoes, chipolata, apricot stuffing (gf*)
Confit red onion and feta pithivier, minted greens, burnt shallot, walnut granola (v)
Seared fillet of salmon, clam and mussel chowder, coastal vegetables (gf)

*Bowls of goose fat roasted potatoes (vegetarian alternative available),
honey and sage roasted roots and Brussels sprouts served to your table.
Extra bowls (for two to share) can be ordered at £4 each*

Dessert

Traditional Christmas pudding, vanilla and brandy Anglaise, sticky fig, redcurrants
Chocolate brownie, caramel ice cream, toffee popcorn, peanut brittle (gf*)
Apple and maple cheesecake, caramelised pecan, compressed apple (gf*)

Add some cheese

Three British cheeses, quince jelly, spiced apple and sultana chutney,
candied walnuts, grapes, celery, crackers £10 (gf*)

Coffee and petits fours

**Private lunch or dinner Sunday to Thursday - £47.50 per person
and Friday to Saturday - £62.50 per person**

Available Friday 26 November - Thursday 30 December 2021
Prices include room hire. Minimum numbers apply and a pre-order is required.
Room capacities: Boardroom up to 14. Old Bookroom up to 40. Conference Room up to 40.
The Fifth up to 55. The Fifth Two up to 110.

CHRISTMAS DAY LUNCH



Apéritif

Lallier Grande Réserve Grand Cru Champagne and Chef's canapés

Amuse-bouche

Roasted winter squash espuma, blood orange, puffed rice (ve, gf)

Starter

Hand dived scallops, chicken wing, sweet corn, maple, ham scratching (gf*)

Smoked duck breast, leg tortellini, black cherry, vanilla jus (gf*)

Sweet potato fondant, cep custard, black kale, chive oil (v, gf)

Roasted spiced parsnip and butterbean velouté, Clementine, mint (ve, gf)

Main

Roasted loin of venison, venison cottage pie, caramelised celeriac, juniper (gf)

Butter poached lobster tail, crispy claw, compressed potato, greens, shell bisque (gf*)

Traditional sage butter roasted turkey, chipolata, apricot stuffing,
chestnut and pancetta sprouts (gf*)

Black onion seed and parmesan gnocchi, pickled apple, blacksticks blue, capers (v)

Bowls of goose fat roasted potatoes (vegetarian alternative available), honey glazed carrots, parsnips and swede, and Brussels sprouts all served to your table.

Sorbet

Spiced blood orange and pomegranate (gf)

Dessert

Collection of traditional Christmas desserts with modern twists prepared
by our award winning pastry team

Cheese

Three British cheeses, quince jelly, spiced apple and sultana chutney,
candied walnuts, grapes, celery, crackers (gf*)

Coffee and petits fours

£165 per person

1.30pm - 4pm 25 December 2021.

Children under 12 eat for £35. Under 5s eat for free.
Pre-order and pre-payment are required.



NEW YEAR'S EVE PRE-THEATRE MENU

Apéritif

Classic White Peach Bellini

Starter

Honey roasted duck breast, confit leg, chicory, burnt orange, liquorice (gf)

Seared scallops, green apple, celeriac, vanilla, candied almonds (gf)

Cauliflower steak, capers, wild honey, shallot, baby leek, fermented garlic (ve*, gf)

Compressed ox cheek, bone marrow, marmite, maple, pear, golden raisins (gf*)

Main

Slow cooked lamb rump, pressed shoulder, Anna potato, peas, anchovies, shallots (gf)

Maize fed chicken, crispy wing, truffle potato, sweet corn, pancetta, popcorn

Seared fillet of hake, shellfish bouillabaisse, saffron cocottes, sea asparagus (gf)

Beetroot cannelloni, goats curd, black kale, smoked walnut, winter truffle (v, gf)

Dessert

Celebration plate of TLCW signature puddings 2021

Please come and join us after the concert.

There will be live music in the restaurant and with party poppers and hats

- we will welcome 2022 with our best voices!

£70 per person

5pm - 6.30pm sitting. The bar will be open until 1am

31 December 2021

NEW YEAR'S EVE CELEBRATION DINNER

A glorious goodbye to 2021 - ding dong!

Apéritif

Lallier Grande Réserve Grand Cru Champagne and Chef's canapés

Amuse-bouche

Wild mushroom espuna, truffle, puffed rice (gf)

Starter

Honey roasted duck breast, confit leg, chicory, burnt orange, liquorice (gf)

Seared scallops, green apple, celeriac, vanilla, candied almonds (gf)

Cauliflower steak, capers, wild honey, shallot, baby leek, fermented garlic (ve, gf)

Compressed ox cheek, bone marrow, Marmite, maple, pear, golden raisins (gf*)

Main

Slow cooked lamb rump, pressed shoulder, Anna potato, peas, anchovies, shallots (gf)

Maize fed chicken, crispy wing, truffle potato, sweet corn, pancetta, popcorn

Seared fillet of hake, shellfish bouillabaisse, saffron cocottes, sea asparagus (gf)

Beetroot cannelloni, goats curd, black kale, smoked walnut, winter truffle (v, gf)

Dessert

Celebration plate of TLCW signature puddings 2021

Cheese

A selection of three British cheeses, quince, candied walnuts, spiced apple and sultana chutney (gf*)

Coffee and petits fours

£125 per person

6.30pm - 10pm sitting.

The bar will be open until 1am.

STAY WITH US...

The London Carriage Works is attached to the beautiful hope street hotel!

Chic and lovely with warm wooden floors, oversized beds,
crisp white linen, snowy white towels and 24-hour room service...

Just a few tempting reasons for an evening at The London Carriage Works
- and a whole deliciously dreamy night...

Festive bed and breakfast

from £125

Festive dinner, bed and breakfast

A three-course Festive Dinner for two in The London Carriage Works,
a stay in a King standard room followed by a delicious full Liverpool breakfast
from £205

**To book a room, call our reservations team on 0151 709 3000
or book online at www.hopestreethotel.co.uk**



Our festive rates are available from Friday 26 November - Thursday 30 December 2021.
They are subject to availability and exclude Christmas Day and Boxing Day.

GIFT VOUCHERS

We sell our vouchers all year but it is in this season of thoughtfulness and delight that we see them fly off the proverbial shelves a little quicker!

A monetary voucher from as little as £20

A flexible gift - cocktails for two, a good bottle chosen by our Sommelier, dinner or an overnight stay

Celebration afternoon tea, a traditional delight for two with English sparkling Nyetimber - from £54

Served in The London Carriage Works, made by our delicious patisserie team.

Prix fixe dinner for two with wine - from £79.50

Served in The London Carriage Works - seasonal and local.

Bed and breakfast for two - from £190

White and light rooms for a night and a relaxed morning away from everything...

Romantic packages including bed, breakfast and scattered rose petals - from £199

Ahhhhh!



To take a look at the full list of gift vouchers available please visit:
hopestreethotel.wearegifted.co.uk

FASHIONABLY LATE JANUARY CHRISTMAS PARTIES

Join the party in January 2021

Sometimes the festive season just isn't long enough to think about you and yours, so wait until it's over and celebrate in January instead (or aswell!)

An arrival glass of prosecco

Three-course festive menu

Half a bottle of wine per person

Complimentary bed and breakfast for the organiser

Reduced accommodation rates for the guests

From £35 per person

(Minimum 15 guests and subject to availability.

Saturday supplement may apply)



To book or enquire, please contact Lauren on 0151 705 2226
or email lauren@hopestreethotel.co.uk



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