

# THE LONDON CARRIAGE WORKS

## Graduation Celebration Menu 2019

### On arrival

Glass of Villa Sandi prosecco

### Starter

Butternut squash and chilli velouté, sheeps yoghurt, wild honey (v, gf)

Whipped goats curd, heritage beetroots, shallots, aged balsamic (v, gf)

Cured and roasted cod, fennel velouté, coastal vegetables, lemon (gf)

Corn fed chicken and ham knuckle compression, green apple, smoked walnut, brioche

Duck liver parfait, smoked duck breast, quince, pickled black berries, pistachios

**(£2.50 supplement)**

### Main

Seared salmon fillet, bubble and squeak, greens, tempura mussels, butter, lemon

Wild mushroom, feta, spinach pithivier, black kale, pear, puffed seeds (v)

Rump of lamb, compressed potato, squash, chard, redcurrant, sage (gf)

Poached and roasted chicken, crispy wing, sweet corn, truffle potato, maple

Pan roasted rib of beef, triple cooked chips, vine tomato, wild mushroom, peppercorn sauce (gf)

**(£10.00 supplement)**

### Sides (v, gf)

Tripled cooked chips

Minted greens, shallot, mint

Roast baby potatoes, garlic, rosemary

Baby carrots, wild honey, caraway

**£4.00 per portion**

### Pudding

Lemon curd, vanilla mascarpone, summer berries (v, gf)

Buttermilk panna cotta, poached strawberries, pistachio (gf)

Dark chocolate mousse, chocolate soil, orange sorbet (v, gf)

Salted caramel brûlée, chocolate shortbread, butterscotch ice cream (v)

Two British cheeses, fig chutney, traditional accompaniments, artisan biscuits

**(£3.00 supplement)**

**£35 per person**

We hope you enjoy your time with us.

We are happy to answer accommodate any special dietary needs or allergies. V indicates that the dish is vegetarian.

Gf indicates that the dish is gluten free

Tips - we add a 10% discretionary charge to your bill. If you choose to leave a tip, cash or card, it is shared proportionally amongst all TLCW staff.

We do not subsidise wages with gratuities. If the service wasn't up to scratch, don't leave a tip but let us know how we could do better.

