



THE LONDON CARRIAGE WORKS

# WE WOULD LOVE YOU TO HAVE THE BEST OF TIMES THIS CONVIVIAL SEASON!

Enjoy The London Carriage Works with family,  
friends or fellow workers for festive fun.

Join us for lunch or dinner in the restaurant, have a party in the residents' lounge bar or book any of our private dining rooms. Particularly special are the fifth floor spaces, two rooms at the top with walls of glass and terraces with 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.thelondoncarriageworks.co.uk](http://www.thelondoncarriageworks.co.uk)

To book a private event  
call Lauren on **0151 705 2226**  
or email [events@hopestreethotel.co.uk](mailto: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 to be suitable for gluten free.

Full vegan menu options are available for each menu type.

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



# FESTIVE DINNER

## Starter

Ham hock 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 (v, gf)

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

## Main

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

Sage butter roasted turkey, heritage carrots, chipolata, apricot stuffing, natural jus (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 duck 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.*

## Pudding

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

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

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

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

## Coffee and petits fours



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**Sunday to Thursday - £39.50 per person | Friday & Saturday - £54.50 per person**

Friday 29 November - Monday 30 December 2019, 5pm - 10pm

# FABULOUSLY FESTIVE AFTERNOON TEA

## **Finger sandwiches**

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

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

Poached salmon, cucumber, mustard cress (gf\*)

Poached chicken, tarragon, mayonnaise

## **And 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

**£17.50 per person**

For a Celebration Festive Afternoon Tea

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

**£28.50 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.



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**Friday 29 November - Monday 30 December 2019, 3pm - 5pm**

# LUNCH AND EARLY DINING

## Starter

Ham hock and corn-fed chicken compression, pear, walnut, pickled raisins (gf)  
Treatle-cured salmon, cucumber, green apple, buttermilk, fennel cress (gf)  
Roasted celeriac and celery velouté, smoked almonds, Cheshire Blue (v, gf)

## Main

Sage butter roasted turkey, heritage carrots, chipolata, apricot stuffing, natural jus (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 duck 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.*

## Pudding

Traditional Christmas pudding, vanilla and brandy Anglaise, sticky figs, 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 (gf\*) **£10**



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**Two courses £29.50 per person | Three courses £35.50 per person**

Monday to Saturday 12 noon - 6pm / Sunday 12 noon - 9pm  
Friday 29 November - Monday 30 December 2019



# 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 Lancashire 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)

Classic prawn cocktail, Bloody Mary dressing (gf\*)

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

Mini mince pies, Baileys cream

Fruit pavlovas, blood orange Chantilly (gf)

Sticky fig spiced pudding

Dark chocolate Yule log



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**£35 per person**

We can accommodate up to 150 revellers. Minimum numbers apply.  
For groups of 80 or more, there will be a charge for door security.

# PRIVATE DINING



## Starter

Ham hock and corn-fed chicken compression, pear, walnut, pickled raisins (gf)  
Treatle-cured salmon, cucumber, green apple, buttermilk, fennel cress (gf)  
Roasted celeriac and celery velouté, smoked almonds, Cheshire Blue (v, gf)

## Main

Sage butter roasted turkey, heritage carrots, chipolata, apricot stuffing, natural jus (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 duck 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.*

## Pudding

Traditional Christmas pudding, vanilla and brandy Anglaise, sticky figs, 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 (gf\*) **£10**

## Coffee and petits fours

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**Private lunch - £40 per person**  
**Private dinner Sunday to Thursday - £44.50 per person**  
**and Friday to Saturday - £59.50 per person**

Prices include room hire. Minimum numbers apply and a pre-order is required.  
Room capacities: Boardroom up to 14. Old Bookroom up to 40. The Fifth up to 55.  
Conference Room up to 40. 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 (v, 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 (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, natural jus (gf\*)

Black onion seed and parmesan gnocchi, pickled apple, Blackstick's Blue, capers (v)

*Bowls of duck 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)

## Pudding

Array of Christmas sweets with modern twists lovingly prepared by our patisserie team

## Cheese

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

## Coffee and petits fours

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### £165 per person

1.30pm - 4pm. Children under 12 eat for £35. Under 5s dine for free.

A pre-order and pre-payment is required.

# NEW YEAR'S EVE PRE-THEATRE DINNER

## 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 (v, 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)

## Pudding

Celebration plate of TLCW signature puddings 2019

**Please come and join us after the concert.**

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

**hats and a glass of fizz at the ready**

**- we will welcome 2020 with our best voices!**



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**£67.50 per person**

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

# NEW YEAR'S EVE CELEBRATION DINNER

**A glorious goodbye to 2019 - ding dong!**

## **Apéritif**

Lallier Grande Réserve Grand Cru Champagne and Chef's canapés

## **Amuse-bouche**

Wild mushroom espuma, truffle, puffed rice (v, 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 (v, 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)

## **Pudding**

Praline and dark chocolate delice, milk ice cream (gf)

Honey pannacotta, pear, lemon doughnut, honeycomb, bee pollen

Compressed caramelised apple, rosemary, Granny Smith sorbet (v, gf)

## **Cheese**

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

## **Coffee and petits fours**

There will be live music in the restaurant and with party poppers, hats and a glass of fizz at the ready - we will welcome 2020 with our best voices!

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**£115 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 £120

## **Festive dinner, bed and breakfast**

A three-course Festive Dinner for two in  
The London Carriage Works and  
a delicious full Liverpool breakfast.

from £194

**To book a room, call our reservations team on 0151 709 3000  
or book online at [www.hopestreethotel.co.uk](http://www.hopestreethotel.co.uk)**



## hope street hotel

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Our festive rates are available from Friday 29 November to Monday 30 December 2019.

They are subject to availability and exclude Christmas Day and Boxing Day.

A limited number of bedrooms will be available on this offer for New Year's Eve. These are non-refundable and non-transferrable.

# 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 £57**

In The London Carriage Works, made by our delicious patisserie team

## **Prix fixe dinner for two with wine - from £79.50**

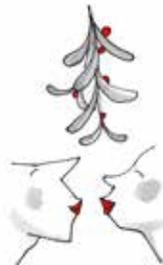
In The London Carriage Works, fresh, seasonal and local

## **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!



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You can choose to have the vouchers emailed or posted to your recipient.  
To take a look at the full list of vouchers available and to purchase vouchers please visit  
[hopetreethotel.co.uk/giftvouchers](http://hopetreethotel.co.uk/giftvouchers)

# FASHIONABLY LATE JANUARY CHRISTMAS PARTIES

## **Join the party in January 2020**

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 as well!)

### **January private dining**

*Up high with fantastic winter views over the city and includes:*

An arrival glass of Prosecco

Three-course festive menu

Complimentary bed and breakfast for the organiser

Reduced accommodation rates for guests

**from £35 per person**

*(Minimum 15 guests and subject to availability.*

*Saturday supplement may apply)*

### **January parties with DJ**

*Exclusive use of the Residents' Lounge for  
a post-Christmas party and includes:*

An arrival glass of Prosecco

Two-course buffet

DJ and bar until midnight

Complimentary bed and breakfast for the organiser

Reduced accommodation rates for guests

**from £25 per person**

*(Minimum 50 guests and subject to availability.*

*Saturday supplement may apply)*

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To book or enquire, please contact Lauren on 0151 705 2226  
or email [lauren@hopestreethotel.co.uk](mailto:lauren@hopestreethotel.co.uk)



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To book a private event  
call Lauren on **0151 705 2226**  
or email [events@hopestreethotel.co.uk](mailto:events@hopestreethotel.co.uk)

To book a room, call our reservations team on **0151 709 3000**  
or book online at [www.hopestreethotel.co.uk](http://www.hopestreethotel.co.uk)

**40 Hope Street, Liverpool, L1 9DA**

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hope street hotel

THE LONDON CARRIAGE WORKS



Lallier Grand Cru, Blacksticks Blue  
Chestnut, Truffle, Candied Walnuts  
Sticky Figs & Pigs in Blankets  
Turkey, Lobster, Berries  
Apricot Stuffing & Crispy Claw  
Goose Fat & Cranberry Relish  
Roasted Roots, Sticky Cabbage  
Spiced Apple & Sultana  
Cherry, Vanilla & Brandy  
Blood Orange, Dark Chocolate  
Black Forest, Kirsch & Quince  
Gingerbread Crumble, Cracker  
Bloody Mary, Colston Bassett  
Honeycomb, Pavlova  
Christmas Sweets & Festive Treats

Coffee!  
Hope St Hotel  
To Bed

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