Tis the season to be jolly
fa la la la la la la la

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 or book any of our private dining rooms. Particularly special is The Fifth - our room at the top with walls of glass looking across the city below - a magnificent space 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 0151 705 2222 or book online at www.thelondoncarriageworks.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 - dishes may also be adapted for gluten free on request. We are also able to provide vegan options. Please let us know if you have any dietary requirements when you book your table.
Festive Dinner

Starter
Roasted smoked duck breast, parfait, toasted brioche, candied walnuts
Beetroot-cured salmon, cucumber, pickled shallots, mini walnut loaf
Cauliflower, celeriac and truffle soup, compressed celery, Blacksticks Blue (v, gf)
Pressed goats cheese and ruby beetroot, poached pear, toasted granola (v)

Main
Sage butter roasted turkey, heritage carrots, chipolata, apricot stuffing, natural jus
Pan roasted lamb rump, winter squash, fondant potato, buttered kale, Bordelaise sauce (gf)
Wild mushroom and chestnut pithivier, confit potato, sticky red cabbage, burnt onion (v)
Seared fillet of sea bass, potato and celeriac rosti, braised fennel, crayfish butter emulsion (gf)

Bows 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

Pudding
Traditional Christmas pudding, vanilla and brandy Anglaise, sticky figs, reccurrants
Black Forest mousse, macerated cherries, kirsch mascarpone, dark chocolate (gf)
Green apple panna cotta, honeycomb, gingerbread crumble, lemon thyme
Dark chocolate torte, pistachio mascarpone, raspberry sorbet

Add some cheese
Three British cheeses, quince jelly, spiced apple and sultana chutney,
candied walnuts, grapes, celery, crackers £10

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 - £39.50 per person | Friday & Saturday - £54.50 per person
Friday 30 November - Sunday 30 December 2018, 5pm - 10pm
Fabulously Festive Afternoon Tea

Finger sandwiches
Turkey, apricot stuffing
Mrs Kirkham’s Lancashire cheese, shallot chutney (v)
Poached salmon, cucumber and mustard cress
Honey roasted ham, spiced apple and sultana chutney

And from our patisserie team
Warm scone, fresh berries, clotted cream and preserves
Mulled fruit tart
Coconut mousse snowball
Rudolph’s spiced carrot cake
Mincemeat truffle

Served with your selection of loose leaf teas
or freshly brewed coffee

£17 per person

For a Celebration Festive Afternoon Tea
Enjoy with a glass of English sparkling Nyetimber, Classic Cuvée, nv

£27 per person

Friday 30 November - Sunday 30 December 2018, 3pm - 5pm
**Starter**
Roasted smoked duck breast, parfait, toasted brioche, candied walnuts
Beetroot-cured salmon, cucumber, pickled shallots, mini walnut loaf
Cauliflower, celeriac and truffle soup, compressed celery, Blacksticks Blue (v, gf)

**Main**
Sage butter roasted turkey, heritage carrots, chipolata, apricot stuffing, natural jus
Wild mushroom and chestnut pithivier, confit potato, sticky red cabbage, burnt onion (v)
Seared fillet of sea bass, potato and celeriac rosti, braised fennel, crayfish butter emulsion (gf)

*Bows 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*

**Pudding**
Traditional Christmas pudding, vanilla and brandy Anglaise, sticky figs, recurrants
Black Forest mousse, macerated cherries, kirsch mascarpone, dark chocolate (gf)
Green apple panna cotta, honeycomb, gingerbread crumble, lemon thyme

**Add some cheese**
Three British cheeses, quince jelly, spiced apple and sultana chutney, candied walnuts, grapes, celery, crackers £10

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**Two courses £29 per person | Three courses £35 per person**
Monday to Saturday 12 noon - 6pm / Sunday 12 noon - 9pm
Friday 30 November - Sunday 30 December 2018
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:
Mrs Kirkham’s Lancashire cheese, shallot chutney (v)
Roasted turkey, apricot stuffing
Poached salmon, cucumber, mustard cress

Pigs in blankets, cranberry and port chutney
Crispy apricot stuffing balls, fig jam
Beetroot-cured salmon, walnut bread, horseradish crème fraîche
Goose fat baby roasted 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
Sticky fig spiced pudding
Dark chocolate Yule log

£30 per person
We can accommodate up to 150 revellers. Minimum numbers apply.
PRIVATE DINING

Starter
Roasted smoked duck breast, parfait, toasted brioche, candied walnuts
Beetroot-cured salmon, cucumber, pickled shallots, mini walnut loaf
Cauliflower, celeriac and truffle soup, compressed celery, Blacksticks Blue (v)

Main
Sage butter roasted turkey, heritage carrots, chipolata, apricot stuffing, natural jus
Wild mushroom and chestnut pithivier, confit potato, sticky red cabbage, burnt onion (v)
Seared fillet of sea bass, potato and celeriac rosti, braised fennel, crayfish butter emulsion (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

Pudding
Traditional Christmas pudding, vanilla and brandy Anglaise, sticky figs, redcurrants
Black Forest mousse, macerated cherries, kirsch mascarpone, dark chocolate (gf)
Green apple panna cotta, honeycomb, gingerbread crumble, lemon thyme

Add some cheese
Three British cheeses, quince jelly, spiced apple and sultana chutney, candied walnuts, grapes, celery, crackers £10

Coffee and petits fours

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.
**Christmas Day Lunch**

**Apéritif**
Lallier Grande Réserve Grand Cru Champagne and Chef’s canapés

**Amuse-bouche**
Roasted cauliflower espuma, pickled celery, shaved truffle (v, gf)

**Starter**
Seared scallops, blood orange, fennel, pancetta (gf)
Shallot tatin, compressed pear, Cheshire Blue, walnut, chicory (v)
Honey roasted goose breast, leg croquette, celeriac, vanilla, juniper jus (gf)
Winter squash soup, pickled apple, toasted pine kernels, sage oil (v, gf)

**Main**
Traditional sage butter roasted turkey,
pancetta-wrapped chipolatas, apricot stuffing, wilted greens
Roasted loin of Cumbrian lamb, compressed shoulder, kale, parsnip, redcurrant (gf)
Butter poached lobster tail, crispy claw, heritage potato, tomato confit, sea vegetables (gf)
Horseradish and roasted beetroot gnocchi, blue cheese beignets, burnt onion, wild honey (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**
Mulled winter berry sorbet, blood orange crisp (gf)

**Pudding**
Array of traditional Christmas sweets lovingly prepared by our patisserie team

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

**Coffee and petits fours**

£158 per person
1.30pm - 4pm. Children under 12 eat for £35. Under 5s dine for free.
New Year’s Eve
Pre-Theatre Dinner

Apéritif
Classic White Peach Bellini

Starter
Poached and roasted duck breast, cavolo nero, gingerbread, apple, chestnut
Seared scallops, cauliflower, truffle, black trompettes, crispy chicken skin (gf)
Caramelised chicory tart, blood orange, torched feta, smoked walnuts (v)
Cold-pressed game, brioche, redcurrant, pear, port (gf)

Main
Roasted corn-fed chicken breast, truffle potato terrine, spinach, onion (gf)
20-hour braised beef cheek, celeriac, kale, smoked bone marrow, natural jus (gf)
Halibut, shell-fish bisque, caramelised fennel, mussel popcorn, sea asparagus (gf)
Onion seed gnocchi, Romanesco, black garlic, artichokes (v)

Pudding
Celebration plate of TLCW signature puddings 2018

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 2019 with our best voices!

£65 per person
5pm - 6.30pm sitting. The bar will be open until 1am.
New Year’s Eve Celebration Dinner

A glorious goodbye to 2018 - ding dong!

Apéritif
Lallier Grande Réserve Grand Cru Champagne and Chef’s canapés

Amuse-bouche
Pumpkin espuma, ewes curd, lemon confit (v, gf)

Starter
Poached and roasted duck breast, cavolo nero, gingerbread, apple, chestnut
Seared scallops, cauliflower, truffle, black trompettes, crispy chicken skin (gf)
Caramelised chicory tart, blood orange, torched feta, smoked walnuts (v)
Cold-pressed game, brioche, redcurrant, pear, port (gf)

Main
Roasted corn-fed chicken breast, truffle potato terrine, spinach, onion (gf)
20-hour braised beef cheek, celeriac, kale, smoked bone marrow, natural jus (gf)
Halibut, shell-fish bisque, caramelised fennel, mussel popcorn, sea asparagus (gf)
Onion seed gnocchi, Romanesco, black garlic, artichokes (v)

Sorbet
Mulled winter berry sorbet, blood orange crisp (gf)

Pudding
Wild honey bavarois, apricot confit, yoghurt sorbet
Celebration of white and dark chocolate textures and tastes
Blood orange curd, shortbread, walnuts, milk ice cream
Five British cheeses, quince jelly, spiced apple and sultana chutney,
candied walnuts, grapes, celery, crackers

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 2019 with our best voices!

£110 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 wood floors, oversized beds, crisp Egyptian cotton sheets, 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.hoestreethotel.co.uk

Our festive rates are available from Friday 30 November to Sunday 30 December 2018. 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
In The London Carriage Works, made by our delicious patisserie team

Prix fixe dinner for two with wine - from £74.95
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!

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 hopestreethotel.co.uk/giftvouchers
**Fashionably Late**

**January Christmas Parties**

**Join the party in January 2019**

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**

*On The Fifth with fantastic winter views over the city and includes:*

- 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 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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40 Hope Street, Liverpool, L1 9DA

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