

TRADITIONAL DISHES

Wednesday 8 September 2010

STARTERS

Cauliflower soup with saffron  ~~£1.50~~

Traditional prawn cocktail
with brown bread & butter £2.65

MAIN COURSES

Roast leg of British lamb ~~£6.60~~

British chicken, tarragon & tomato pie
with mashed potatoes £6.60

MAIN COURSES

FISH

Darne of cod with Café de Paris butter
& parsley potatoes ~~£6.60~~

Sea bass with samphire, seared scallop & saffron cream ~~£6.60~~

Haddock, mussel & spring onion fish pie with
seasonal vegetables ~~£6.60~~


MEAT & POULTRY


Char-grilled British sirloin steak with hand cut chips
& béarnaise sauce ~~£7.65~~

Honey & sesame glazed breast of English duck with
oriental vegetables & rice noodles ~~£6.60~~


Fillet of British lamb with crushed rosemary potatoes,
watercress & roasted garlic purée ~~£6.60~~



VEGETARIAN

Mushroom & potato 'terrine' with puy lentils
& roasted pepper sauce  ~~£6.60~~

Mixed vegetable & lemon stir-fry with hazelnut couscous
 £6.60

STARTERS

Crisp focaccia bread with olive salad, tomato
& paprika mayonnaise  £2.00

Cucumber, pickled ginger, chilli & coriander salad with
soy dressing   ~~£2.00~~

Smoked mackerel & fennel terrine with
shallot & caper dressing ~~£2.65~~

British beef carpaccio with celeriac, wasabi
& sweet soy dressing £4.05

Roasted quail with pear, raisin & saffron chutney ~~£2.65~~

Braised lamb tortellini with rosemary jus & sauté greens £2.00

Crisp goats cheese beignets with spiced tomato chutney  £2.35

PUDDINGS & CHEESE

Strawberry & clotted cream cheesecake
with roasted strawberries v £2.00

Tiramisu £2.00

Crème caramel with poached peaches & nectarines v £2.00

Traditional pudding of the day £2.00

Fresh fruit salad v ♥ 🍷 £2.00

Selection of home-made ice creams & sorbets v £2.00

Selection of fine cheeses £3.05

Why not try with a glass of House of Commons
Vintage Character port £2.60

COFFEE & INFUSIONS

Filter coffee £0.60

Coffee & petits fours £1.45

Teas & infusions, from £0.60

English breakfast, earl grey, Darjeeling, camomile,
green, peppermint or fresh mint

MEMBERS' DINING ROOM

Wednesday 8 September 2010

WINE RECOMMENDATION

**Rioja Reserva Alberdi,
La Rioja Alta, Spain 2003**

Intense, very fresh aroma with hints of
wild strawberries and sweet raspberries,
perfectly assembled with hints of
cinnamon, coconut and vanilla.

£19.00 bottle

DIETARY INFORMATION

Some of our menu items contain allergens. There is a small risk that traces of these may be found in other products served here. We understand the dangers to those with severe allergies so please ask to speak to a member of staff who will endeavour to help you make your choice.

suitable for coeliacs 🍷

healthier choice ♥

suitable for vegetarians v

suitable for vegans **Vegan**

We are Coeliac aware and are happy to tailor our menus accordingly. Our staff will supply further details of dish ingredients should you require them.