

STARTERS

Chilli infused houmous with sesame seed bread **v** £2.05

Baked caramelised fig with goat's cheese
& toasted walnuts **v** £2.40

Roasted Jerusalem artichoke & tomato salad
with truffle dressing **v** £2.05

Slow cooked bacon loin with pear salad
& mustard dressing £2.70

Confit of salmon with apple & lemon jelly £4.15

Shallot & potato tart **v** £2.05

Warm Scotch egg with home-made salad cream
& tomato chutney £2.05

MAIN COURSES

FISH

Whole grilled plaice with seasonal vegetables, caper
& lemon burnt butter £6.75

Seared sea bass with herb pasta & clam sauce £7.80

Halibut, monkfish & leek fish pie with seasonal vegetables £6.75

VEGETARIAN

Roasted wild mushrooms with scented potatoes
& squash sauce **v** £6.75

Broccoli, edamame bean & cashew stir-fry with
buckwheat noodles, sesame & soy **Vegan** £6.75

MEAT & POULTRY

Char-grilled rump steak with hand-cut chips &
béarnaise sauce £7.80

Quince glazed belly of pork with savoy cabbage
& white bean stew £6.75

Roasted corn-fed chicken breast served with
masala spiced mash, green beans & curry cream £7.80

TRADITIONAL DISHES

Monday 14 February 2011

STARTERS

Spiced carrot & lentil **v** £2.05

Traditional prawn cocktail
with brown bread & butter £2.70

MAIN COURSES

Roast loin of pork with apple sauce £7.80

Traditional fish & chips with
mushy peas & tartare sauce £6.75

ST VALENTINE'S DAY DESSERT

Ruby Red Forest £2.05

Layered torte of white & dark chocolate
with kirsch, walnut sponge & red fruits

PUDDINGS & CHEESE

Cherry & almond pithiver with milk ice cream v	£2.05
Chocolate tart with stout & raisin ice cream v	£2.05
Tart tatin with vanilla ice cream v	£2.05
Traditional pudding of the day	£2.05
Fresh fruit salad v ♥ 🍷	£2.05
Selection of home-made ice creams & sorbets v	£2.05
Selection of cheeses	£3.10
Why not try with a glass of House of Commons Vintage Character port	£2.65

COFFEE & INFUSIONS

Filter coffee	£0.75
Coffee & petits fours	£1.60
Teas & infusions:	from £0.75
English breakfast, Earl Grey, Darjeeling, camomile, green, peppermint or fresh mint	

MEMBERS' DINING ROOM

Monday 14 February 2011

HOUSE WINES

We are pleased to present the new
House of Commons own labelled wines.

The wines are from France and they include
a crisp and fruity Sauvignon Blanc, very
smooth Merlot plus a well rounded Claret
from the Château La Fontaine de Genin
vineyard in Bordeaux.

MENU INFORMATION

Wherever possible we use *British* produce in our restaurants and cafeterias.

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.