



HOUSE OF COMMONS

MEMBERS' TEA ROOM

monday 11 november

lamb Scotch broth with pearl barley 135 kcal	£1.15
potato and spring onion soup 150 kcal	£1.15 Ve GF
roasted half of lemon and thyme chicken 455 kcal	£5.20 GF
grilled salmon on brown rice with piquillo peppers, capers, and olive dressing 569 kcal	£6.25 GF
smoky pumpkin chilli with coriander quinoa 457 kcal	£3.70 Ve GF
lamb hot pot 494 kcal	£6.25 GF
cooked to order - bocconcini mozzarella and basil pesto with wholewheat penne pasta and roast aubergine 803 kcal	£5.20 V
market fresh vegetables please see in venue	
jam and coconut sponge 342 kcal with custard +129 kcal	£2.65 V GF

MENU INFORMATION

Wherever possible we use British produce. Strict hygiene procedures are followed in our kitchens to ensure cross contamination does not occur. We cannot guarantee our dishes to be trace free and use ingredients from our suppliers that declare there may be allergens present. Our teams have access to information about our ingredients in our dishes and are happy to inform you if they contain: milk, mustard, egg, molluscs, soya, celery, lupin, sulphites. Adults need around 2000 kcal a day.

■ Low fat ■ Medium fat ■ High fat **V** Vegetarian **Ve** Vegan **GF** Gluten Free