

## 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.