

## First Courses

- Traditional Oxtail Soup**  
with winter root vegetables £2.35
- ∩ **Blue Cheese and Walnut Filo Pastry Tart**  
with red wine poached pear £2.35
- ♥♥ **Smoked Duck Breast**  
watercress and orange salad £5.60
- ∩∩ **Wild Mushroom Risotto**  
with winter root vegetables £4.75
- 'The Prawn Cocktail'**  
with brown bread and butter £5.60

## From the Grill

- Char-grilled Scottish Rib Eye Steak**  
with onion rings and cherry tomato compote £9.75


## Main Courses

- ∩∩ **Aubergine, Plum Tomato and Mozzarella Tower**  
with basil dressing £9.75
- Fish and Chips**  
with mushy peas £9.75
- Pot-roasted Free Range Chicken**  
with green vegetables, mustard and tarragon sauce £9.75
- Cumberland Sausage**  
with mashed potatoes and onion gravy £9.75

## Desserts

- Traditional Dessert of the Day** £2.35
- White and Dark Chocolate Terrine, Orange Gratin** £2.35
- ♥♥ **Fresh Fruit Salad** £2.35
- Selection of Ice Creams and Sorbets** £2.35
- Selection of British Cheeses** £3.60
- Coffee or Infusions** £0.70

SDR 04 Dec 06 M1

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## Strangers' Dining Room Today's Menu Monday 4 December 2006

- ∩∩ Pea and Mint Soup
- ♥ Beetroot marinated Salmon  
with Sweet Dill Dressing
- ~
- Roast Leg of British Pork with Bramley Apple Sauce
- ∩ Grilled English Calves' Liver with Caramelised Shallots
- ♥ Seared Grey Mullet with Pak Choy and  
Thai Green Curry Sauce
- ~
- Pecan Tart with Toffee Ice Cream
- Baked Fruit in Puff Pastry and Cinnamon Cream

£15.15

### Recommended Wine


Mas Cornet Colleure Blanc,  
Rhône Valley, France 2005

£14.50 bottle

A blend of Grenache, Roussanne, Marsanne and Vermentino grapes. Well structured and balanced with aromas of plum fruit, the finish is spicy and fresh with smoky mineral notes. Try with white meats, grilled fish and seafood.

### DIETARY INFORMATION

All of our dishes are prepared in kitchens where nuts are present but not all of them contain nuts as part of their ingredients.

Suitable for Coeliacs  Healthier choice ♥ Suitable for Vegetarians ∩

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.

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## Strangers' Dining Room Today's menu Tuesday 5 December 2006

- ✂∩ Flat Leaf Parsley Soup
- ✂♥ Baked Mackerel fillet with Olives,  
oven-dried Tomatoes and Green Salad Leaves
- ~
- Roast Sirloin of English Beef with Yorkshire Pudding
- ♥ Seared Trout Fillet with Puy Lentils and Salsa Verde
- ✂ Traditional Shepherds Pie
- ~
- Burnt Cambridge Cream
- Chocolate and Pear Marquise  
with Hazelnut Crust

£15.15

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## From the Grill

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## Strangers' Dining Room Today's Menu Wednesday 6 December 2006

🦄🦄 Leek and Potato Soup

♥ 🦄 Artichoke, Pepper and Couscous Stack

🦄 Slow Roasted Shoulder of English Lamb  
stuffed with Garlic and Rosemary, Natural Gravy

♥ Seared Tiger Prawns in Hot and Sour Broth

🦄 Penne Pasta with Aubergine, Chilli and Tomato Sauce

Baked Lime Cheesecake  
with Gooseberry Compote

Irish Coffee Tart

£15.15

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## Strangers' Dining Room Today's Menu Thursday 7 December 2006

✂∩ Mushroom Soup with Tarragon

♥ Chicken Satay with Papaya Salad and Crisp Leaves

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Roast Turkey with Chipolata Sausages  
and Cranberry Sauce

♥ Seared Fillet of Mackerel with Clam Stew

✂ Grilled Scottish Minute Steak with Green Peppercorn Sauce

~

Apple Curd and Walnut Meringue Pie

Profiteroles with Chocolate Sauce

£15.15

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## Strangers' Dining Room Today's Menu Friday 8 December 2006

- 🦄🦄 Parsnip and Apple Soup
- 🦄 Prawn and Mango Gratin
- ~
- 🦄 Spiced Roast English Gammon with Colcannon
- ♥ Poached Breast of Chicken with spiced Coconut Sauce
- 🦄 Buckwheat Pancakes filled with Chickpeas
- ~
- Vanilla Rice with stewed Plums and Sesame Tuille
- Chocolate and Orange Pannacotta

£15.15

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