

welcome to the stroom's
Mothers day lunch 14th March 2010



Classic prawns marie rose

Luxury Royal Greenland prawns served on a chiffonade of crisp Chinese leaf masked with Marie Rose Sauce

Yorkshire pudding

Served with onion gravy

Goats cheese salad

With rocket leaves, beetroot carpaccio & sun blushed tomato

Chicken liver & pork paté

With mixed salad leaves, tomato chutney & toasted brioche

Minestrone Italian

A hearty Italian vegetable soup

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Roast rib of prime Yorkshire beef

Yorkshire pudding, onion gravy and horseradish sauce

Farm house lamb casserole

Tender pieces of lamb cooked with root vegetables, rosemary & thyme dumplings

Chicken supreme

Pan seared with mushrooms, tarragon, white wine & cream
Served with savoury rice

Salmon fillet

Fresh fillet of Scottish salmon served with fresh green leaf spinach & a Muscadet wine cream sauce

Chefs' Selection of the Freshest Vegetables and Potatoes

Please note that other main meals are available for children.

Please ask our waiting staff

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Apple & cinnamon crumble

With dairy custard

Glazed lemon tart

With caramelised orange coulis

Frozen orange & espresso mousse

With caramel syrup

White chocolate cheesecake

Dark chocolate & pecan base, raspberry coulis

Ice cream sundae

Chocolate, vanilla & strawberry

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Adults £18.00 for 3 Courses, £15.50 for 2 Courses

Children £15.00 3 Courses, £12.00 2 Courses

Coffees & Tea

Filter £2.20 - Cappuccino £2.40 - Café Latté £2.60 - Café Crème £2.80

Espresso £2.20 - Double Espresso £3.20 - Liqueur Coffee £4.80

Yorkshire Tea £2.00 - Earl Grey Tea £2.60



the stroom
restaurant

& function rooms

queens room - cellar bar

9 chapeltown, Pudsey

ls28 7rz

t - 0113 257 0140

f - 0113 236 0930