



# Valentines Day

stroom restaurant - 3 Courses - £55 per couple 7pm onwards

early bird tables £48 per couple 5pm - 6:30pm

Why not have a glass of bubbly? £4 per glass!

## Starters

Oak smoked salmon, toasted brioche & Citrus crème fraiche

Wild mushroom risotto, spring onion & parmesan **V**

Goats cheese & walnut salad with roasted beetroot & sun blushed tomato **V**

Chicken liver & pork paté, red onion marmalade, endive salad & toast

Cream of leek & potato soup **V**

stroom Salad of fresh crisp salad leaves, avocado, cherry tomatoes, roasted bell pepper, spring onion & brown bread croutons & the stroom's own salad dressing **V**

Carpaccio of beef with fresh shaved parmesan & a Dijon dressing

Pan seared sea scallops, sauce Vierge (£4 Supplement)

## Mains

Sea bass fillet pan seared with chorizo, cauliflower puree, coriander & harrissa dressing

Scottish salmon fillet, crushed new potato, grilled asparagus & Muscadet wine cream sauce

Yorkshire beef gorgonzola melt, confit tomatoes, bay leaf & Madeira wine jus  
*Choose rib eye or fillet (Fillet £8.00 supplement)*

Pot roasted Yorkshire Roast belly pork with French black pudding, braised red cabbage & a cider jus

Pan seared chicken supreme with green leaf spinach & a grain mustard cream sauce

Pan roasted roe venison with puy lentils scented with thyme & Maderia wine, garlic confit (£5 supplement)

Duck leg confit with champ mash & red wine & bay leaf jus

Roasted Stuffed Peppers, with stir fried vegetables, rice and Feta cheese served with a plum tomato and oregano sauce **V**

Fusilli in basil pesto cream with fresh asparagus, blush tomatoes **V**

*Our main courses come with Chefs' choice of fresh vegetables & potatoes*



the stroom  
restaurant

& function rooms

9 chapeltown, Pudsey

ls28 7rz

t - 0113 257 0140

f - 0113 236 0930



## Desserts

*Choose from one of the deserts below or if you are a little too full you can choose to have coffee & chocolates instead at no extra cost.*

Sticky toffee pudding, butterscotch sauce, home-made vanilla Ice-cream

Iced Raspberry Parfait, coulis of raspberries, home-made ginger shortbread

Pear & almond frangipane flan, served warm with whipped cream

Chocolate coffee cake, crème chantilly

Baked lemon cheesecake, ginger base, raspberry coulis

English and continental cheese with apple chutney, grapes and celery

## 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

