



the stroom  
restaurant



christmas  
menus  
'04

the stroom restaurant, 9 Chapeltown, Pudsey, LS28 7RZ  
t - 0113 257 0140 f - 0113 236 0930  
e - info@thestroom.co.uk www.thestroom.co.uk

## Christmas Dinner Menu 2004

Dinner only (No Disco) - Ideal for smaller intimate parties (Max 18)  
Available throughout December

Warm salad of black pudding and poached egg

With fried new potatoes, shallots and cherry tomato dressed with balsamic vinaigrette

Wild Mushroom Risotto *v*

With spring onions and Parmesan shavings

stroom Salad *v*

Fresh crisp salad leaves, avocado, cherry tomato, roasted bell pepper, spring onion  
& brown bread croutons with the strooms own salad dressing

Cajun Salmon & Tiger Prawns with Salsa Vert

Flaked Salmon blackened with Cajun spices & Fresh Tiger prawns served on Salsa Vert

Soup du Jour

Chef's home-made soup of the day



Traditional Roast Local Farm Turkey

Served with seasoning, bacon roll and cranberry sauce

Crispy Belly Pork

Served with braised red cabbage and roast gravy

Lamb Nicoise

Slow roasted cushion of English lamb infused with sun-dried tomato rosemary, basil and garlic  
Dressed with sweet bell peppers, olives and port wine jus

Feta Cheese, Roasted Pepper and Asparagus Tartlet *v*

Puff pastry baked with feta, roasted peppers and asparagus. Served with a plum tomato and oregano sauce

Haddock Fillet with Spinach

Grilled fresh fillet of haddock Served on a bed of green leaf spinach with a creamy plum tomato sauce

All Above main courses are served with Chef's selection of fresh vegetables  
and potatoes *v* – Denotes suitable for Vegetarians



Traditional Christmas Pudding with Rum Sauce

Raspberry Pavlova

Light meringue nest filled with raspberry cream served with a duo of fruit coulis

Lime Cheesecake

Home-made and fantastic, served with raspberry coulis

Iced Praline Parfait

Home-made vanilla scented Praline parfait served with caramel sauce

Lemon Tart

Glazed zesty lemon tart served with berry fruit coulis

**Lunch £16 per person**

**Evenings – early bird £20 per person – limited E/B available each evening**

(orders by 7pm Tues – Thurs only, tables will be required to be vacated by 8.30pm)

**Evenings 7pm onwards £25 per person**

## christmas dinner menu programme

open throughout december

lunch tuesday - friday

12 noon - 2pm



dinner tuesday - saturday  
from 6.30pm

also sunday 19th december

monday 20th december



special menus  
christmas day lunch  
& new year's eve

we will be closed on  
26/27/28/29 december & 1/2/3 january

## Christmas Day Luncheon 2004

### Scottish Smoked Salmon

Served on mixed leaves with dill crème fraiche and toasted walnut bread

### Wild Mushroom & Asparagus Risotto *v*

With spring onions and Parmesan

### Half Charentais Melon

With fresh berry fruits and Champagne Sorbet

### Warm Duck Liver Salad

With crispy smoked bacon and a honey & pommery mustard Vinaigrette

### Crème Marie Louise

Homemade chicken and vegetable soup finished with fresh cream



### Traditional Roast Local Farm Turkey

Served with seasoning, bacon roll and cranberry sauce

### Fillet Steak with Blue Stilton

Prime Fillet Steak topped with blue stilton cheese, served with Madeira wine sauce

### Roast Duckling

Pot roasted Aylesbury duckling served with seasoning and a caramelised orange sauce

### Buffalo Mozzarella Tartlet *v*

Puff pastry baked with pure buffalo mozzarella, broccoli, wild mushrooms and confit tomatoes.  
Served with a tomato and oregano sauce

### Pork Fillet Champignon

Whole roasted fillet of Pork served with Shitake mushrooms and a white Bordeaux wine cream sauce

### Baked Cod Fillet

Served on a bed of baby spinach with a prawn and white wine sauce

All Above main courses are served with Chef's selection of fresh vegetables and potatoes *v* – Denotes suitable for Vegetarians



### Traditional Christmas Pudding with Rum Sauce

### Raspberry Cheesecake

A soft continental style cheesecake with fresh raspberries and a duo fruit coulis

### Chocolate Marquise

Made with rich dark Belgian chocolate, served with mascarpone cream

### Rum & Raisin Iced Parfait

Served with caramel sauce

### English Blue and White Stilton

With celery, grapes and biscuits

### Coffee & Mince Pies

Adults £55 Per person

Children's Menu for under 12's £25

## New Year's Eve Gala Dinner & Disco

### Crab & Langoustine Fishcake

With crisp salad leaves and a warm Lime and chilli dressing

### Mushroom and Asparagus Crumble *v*

Button mushrooms and fresh asparagus spears cooked in with white wine and cream, served with a herb crunch topping

### Smoked Duck Breast

Thin sliced smoked duck breast served on a bed of crisp salad leaves with pine kernels and stroom dressing

### Cream of White Onion Soup

With parmesan croutons



### Tournedos of Beef

Grilled prime fillet steak topped with caramelised onions and blue stilton  
Served with a Bordeaux wine sauce

### Chicken Escalope with Spinach & Mushrooms

Pan seared escalopes of chicken breast served on a bed of fresh spinach with chestnut mushrooms and a Chardonnay wine cream sauce

### Venison Ragout

With Wild Boar chipolatas, root vegetables and black pudding & parsley dumplings

### Nut Roast en Crôte *v*

Cashews, Pistachios and hazelnuts bound with onions, mushrooms and herbs then baked in puff pastry served with tomato and basil sauce

### Sea Bass en Papillotes

Fillet of fresh Sea Bass gently baked in a silver envelope with oriental spring onions and soy dressing

All Above main courses are served with Chef's selection of fresh vegetables and potatoes *v* – Denotes suitable for Vegetarians



### Rhubarb Tartlet

Puff pastry tartlet baked with fresh rhubarb, served with home-made cinnamon Ice-cream

### Banoffee Crunch

Coconut shortbread base with vanilla custard, bananas and creamy toffee sauce

### Chocolate Mousse

Served in a home-made brandy snap basket with a white chocolate sauce

### Tiri Misu

A traditional Italian trifle, made with mascapone, cream, tia maria and coffee

### Assiette de Fromage

A selection of British and continental cheeses with celery, grapes and biscuits

Coffee and hand-made chocolates

**£58 per person, early bird £28 person**

The Early bird sitting is designed for those wishing to eat early and then go on to a party elsewhere, tables for early bird can be booked from 6pm to 7pm, tables must be vacated by 8.30pm.

The second sitting includes a disco in our cellar bar, tables can be booked from 7.30pm onwards, the table will be yours for the duration of the evening.  
Disco and bar will close in the early hours.