



HOUSE OF COMMONS

Strangers' Dining Room

Tuesday 27 and Wednesday 28 June 2017

Strangers' Dining Room

The Strangers' Dining Room was originally a Peers' Committee Room which was changed to a dining room in around 1867. By 1902 it had become the Irish Member's Dining room, by 1914 Member's Smoking Room and at some point between 1914 and 1938 it had become the Stranger's Dining Room. In 2006 the dining room was refurbished, wallpaper and carpet to A W N Pugin's designs were reinstated, having been replaced over the years with incorrect designs.

Tests were also made on the plainly painted ceiling and original stencil patterns were discovered beneath, a rose and floral pattern in coral and green designed by Pugin and applied by J G Crace and Son.

The room is called Stranger's Dining room as 'Stranger's' was the term originally used to describe anyone who was not a Member of Parliament, and this was one of the few rooms where MPs could bring guests to eat, to this current day MPs still bring guests to this room.

The Strangers' dining room is decorated with a number of different oil paintings. On the left hand wall as you walk into the

room you will see a portrait of William Pitt who became an MP at the age of 21, Chancellor of the Exchequer at 23 and Prime Minister at 24. He was renowned for his efficiency and industry as well as for being incorruptible and conducting a morally impeccable private life. This painting shows Pitt wearing an informal coat with a cravat and is a variation of John Hoppner's 1805 full-length portrait at Cowdray Park in West Sussex.

Also on the left wall you'll see a painting of Chevening painted by Marcus May. The history of Chevening dates back around 800 years but the current residence is an accumulation of seven generations of the Stanhope family. The Estate spans 3000 acres. Following the death of the 7th Earl Stanhope in 1967, the Chevening Estate Act of 1959 (amended in 1987) came into force and Trustees took over responsibility for the property. The Prime Minister is responsible for nominating who shall occupy the house, this is frequently the Foreign Secretary.

Starters

3-course set price menu for £75

Chicken Terrine

*Slow braised chicken and leek terrine with fried buttermilk chicken skin and roasted garlic mayo**

Goats' Cheese Panna Cotta

*Golden Cross goats' cheese panna cotta with red grapes, celery, oat and pine nut granola **V***

Salmon

*Beetroot and dill cured salmon with charred cucumber, keta caviar, elderflower gel and baby watercress **GF***

Scallops

*Pan seared scallops with celeriac, green apple, toasted hazelnuts and jus burnt butter **GF***

Mains

Beef

Roast mini sirloin of beef with smoked Anna potato, oxtail and wild mushroom pie, artichokes, runner beans and natural jus

Cod

*Baked Atlantic cod with broad beans, saffron, Romanesco and wholegrain mustard mash **GF***

Duck

Pan seared Gressingham duck breast with duck leg croquettes, stem broccoli and baby turnips

Asparagus

*Asparagus, olive and quinoa arancini with butternut squash purée and roasted cauliflower **V***

Desserts

Chocolate

Chocolate ganache with malt ice cream, hazelnuts and caramel

Coconut Sorbet

Coconut sorbet with pickled pineapple and sesame seeds **GF V**

Champagne, Strawberries and Cream

Champagne meringue, balsamic infused strawberries, clotted cream ice cream and pine nuts **GF V**

Cheese plate

A selection of fine British cheeses, quince jelly, apple and grape chutney (supplement applies)

Tea and Coffee

A selection of speciality teas, herbal infusions and Fairtrade coffee, with petit fours

MENU INFORMATION

Some of our menu items contain allergens and we recognise the dangers to those with severe allergies and intolerances. Our food handlers receive regular allergen training. Strict hygiene procedures are followed in our kitchens to ensure cross contamination does not occur but we cannot guarantee our dishes to be trace free. Our teams have access to information about ingredients in our dishes and are happy to discuss these with you. Tips given in cash are shared amongst all front of house staff. Tips given on credit or debit cards are distributed to permanent front of house staff.

GF Gluten Free **V** Vegetarian

* dish can be made gluten free

Souvenirs



**House of Commons
Dark Chocolate Mint Creams**
200g
£3.95



**House of Commons
Dark Chocolate Mint Creams**
400g
£7.50



**House of Commons
Speaker's whisky, boxed**
70cl
£29.00

Tour and Afternoon Tea



This table service afternoon tea is taken in one of the riverside rooms in the House of Commons, usually the Terrace Pavilion.

Parliament's award winning chefs have created a tempting seasonal menu of savouries and sweets made freshly on site which combines tradition with a modern twist. Beverages include a large selection of luxury teas and freshly brewed coffee.

A special Children's Afternoon tea is also now available as an add-on to the popular audio and guided tours. This colourful spread of savoury and sweet treats is recommended for younger children (up to age 12) and includes cheddar, cream cheese and chive sandwich, vegetable sticks with houmous dip, Big Ben shaped shortbread biscuit, Strawberry milkshake and many more.

Tours plus afternoon tea are available to visitors from the UK and overseas on most Saturdays throughout the year and on selected weekdays during parliamentary recesses, for more information please visit: www.parliament.uk/afternoon-tea alternatively please call +44 (0)20 7219 4114



HOUSE OF COMMONS

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