

The Old Boiler Room

15TH MARCH 2026

MOTHER'S DAY MENU

Choice of one dish per course.

STARTER:

Creamy Garlic Mushrooms.

Homemade Soup served with Toasted Bread.

Brie, Fig and Cheddar Shortcrust Pastry Tart.

Watercress and Pine Nut Salad.

MAIN:

- Traditional Roast Beef Dinner served with Roasted Vegetables, Homemade Yorkshire Pudding, and Gravy.
- Pan-fried Chicken in a Creamy White Wine and Pancetta Sauce served with Sautéed Potatoes and Seasonal Greens.
- Nut Roast served with Roasted Vegetables, Yorkshire Pudding and Gravy (VG).
- Seabass Risotto served with Samphire, Green Pesto Dressing and Parmesan Shavings.

DESSERT:

- Lemon Tart with a Raspberry Compote, Chocolate Shards and Clotted Cream Ice-Cream.
- Sticky Toffee Pudding
- A Savoury Cheese Board with a selection of French and British Cheese, served with Oatcakes, Carrot and Celery Sticks and Chutney.