



MOTHER'S DAY AT THE BROADCROFT
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MOTHER'S DAY 2026

MENU

2-Courses £31.50 / 3-Courses £34.50

STARTERS

Atlantic baby prawns & crayfish cocktail
Baby gem leaves, orange segments, Marie-Rose sauce, malted bloomer

Chicken, shimeji mushroom and tarragon vol au vent,
Balsamic glaze

Italian Minestrone (v)
Grana Padano Parmesan, sourdough bread

Charentais & Galia melon, exotic fruit brunoise (vegan)
Mango sorbet and red berry coulis

MAIN COURSES

Boadcroft Mother's Day Sunday Roast

Choose from three, two or one:
28-day aged roast sirloin of beef, honey roast gammon, chicken supreme
*with roast veg and potatoes, Yorkshire pudding, cauliflower Mornay,
fresh thyme gravy*

Sole and Scottish smoked salmon paupiette,
Buttered samphire, basil mash & saffron cream sauce

Crispy vegan spring rolls (vegan / gf),
Seeded soya dressing, pickled mouli salad

DESSERTS

Café Gourmand
Chocolate dipped strawberry / fruit cake bonbon & brandy custard /
French crêpe and pistachio ice cream

Belgian chocolate truffle (vegan / gf)
Caramel sauce, vegan vanilla ice cream

Continental cheese selection
Apricot & plum chutney, figs, walnut, apple, cheese biscuits
& Arran mini oatcakes

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.