

Leicester Times

JANUARY 2012

40p

ANNOUNCING: HEAD CHEF TOM CARTER'S COMFORT FOOD REVOLUTION CONTINUES AT LEICESTER CITY CENTRE RESTAURANT – 'THE BOOT ROOM'

POSH PIE NIGHTS: ENJOY A THREE COURSE MEAL FOR JUST £14.97 – NEW YEAR SPECIAL

Posh pie & mash nights at The Boot Room, Millstone Lane (near Highcross)

Yes, it's true – you can now sample that staple British classic of pie & mash (or pie & chips if you prefer), cooked in the best traditional style, but with a real twist – it's all lovingly prepared for you by high class chefs in a high class restaurant, as part of a three course dinner, with lots of menu choices for an unbeatable £14.97 all-in.

Don't miss out – this limited offer is only available at The Boot Room on just four special Wednesday 'Posh Pie Nights' between 11th January and 1st February 2012. The Boot Room's head chef, Tom Carter, is running this great new offer after the resounding success of his posh fish & chips promotion in late 2011, which proved that good old-fashioned British comfort food is still a sure-fire winter winner.

A great choice of pies!

Calling all meat-lovers – whether you love the great British favourites, or fancy something a bit more unusual, just pick your pie – there's beef & oyster, chicken & leek, steak & red wine, venison, lamb shank, beef & stilton, ham leek & cider, or try spicy chorizo sausage with butter beans & mozzarella.



'Linda knew her husband had always loved her tasty pies.'

What if you like fish?

If fish is more your thing, you won't be disappointed on our Wednesday Posh Pie Nights, we've got a couple of delicious dishes just for you. Choose from seafood pie or oak smoked haddock pie – rest assured our fish and seafood is always fresh – never frozen – and it all comes from proven sustainable sources.

The very best pies deserve the very best mash (or chips)

Just taste our mustard grain mash – it's made with the finest Maris Piper potatoes, we think they're unbeatable for



TODAY'S SPECIAL: The best pie ingredients matched with the best pastry

mashing. To give a smooth texture and a rich flavour, we mix in plenty of butter and a dash of cream. Finally we add the lightest touch of French wholegrain mustard – just enough to give the mash a little extra bit of 'je ne sais quoi'. Or, if you prefer, you can go for tasty skinny chips – light, crispy and delicious, like real French fries.

Whichever you go for, either will go perfectly with your posh pie choice.



Yes, even the pastry is delicious

The secret of a good pie is not just what's in it, but what you put on top! Our head chef has selected three different types, each one specially chosen to complement each pie perfectly.

The more delicate pies are made with crisp, flaky puff pastry – just right to top off the lightest of dishes.

Tasty all-butter shortcrust pastry holds its own with some of the more robust fillings. And for the richest meat pies, beef dripping is added to the pastry recipe for real depth of flavour.

How we make the tastiest gravy in town...

They say a pie without gravy is like cornflakes without milk. But there's any normal gravy, and then there's our own home-made special gravy – we guarantee you'll taste the difference.

So how do we make it? Well, it's quite a chore, but it's worth a bit of hassle to get it just right.

We reduce the meat juices for two whole days in a stockpot on the stove until it thickens all by itself – no flour or thickening ingredients are needed. The end result is a deep, rich, full flavour – the very best gravy.

The Boot Room
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'Posh Pie Nights' in early 2012 – three great courses with a wide choice, for an amazing £14.97. Only available on the following four Wednesday nights – 11th, 18th, 25th January and 1st February 2012.

TO BOOK, CALL US NOW on 0116 262 2555
or book online at www.thebootroometierie.co.uk/bookings

Beef lovers – is this New Year madness? It's the finest fillet beef en croute in a three course meal for only £19.97

Yes, that's right – just add a fiver to our basic three course meal price, and you can try our delicious fillet beef en croute.

That's unbeatable value you won't find anywhere else, we reckon. How do we do it? Well, we know that once you've tried one of our very special dishes, you'll be back for more, and you'll tell all your family and friends to come along too.

Head chef spearheads posh pie revolution in Leicester



The Boot Room's head chef, Tom Carter, has spent most of his career with owner Steve Fitzpatrick at The Joiners Arms in Bruntingthorpe.

After a short spell indulging his other passion for the great outdoors and working his way around the UK,

he returned to work with The Joiners Arms before being promoted to his first ever head chef position at The Boot Room in early 2011.

Tom ensures our philosophy of serving great value delicious food is at the heart of everything on our menu. His unrivalled passion for Leicester, food and especially supporting local suppliers is second to none.

Following the success of his innovative posh fish & chips nights in Autumn 2011, Tom expects this new Wednesday night offer to go down just as well with existing and new customers alike.

Save room for one of our tasty puddings – they're included in the price!

To round off your meal, check out our sweet and delicious mouth-watering range of puds. Our shortbread biscuits are lighter than light and our ice cream perfectly complements fruity flavours. Choose from:

- Chocolate & mint mousse
- Crème brûlée with shortbread biscuits
- Blueberry soufflé with vanilla ice cream
- Apple tart tatin with cinnamon ice cream
- Pavlova with raspberry & pineapple

Or if you're sweet enough already, maybe our selection of cheese and biscuits is more your style?

For starters – all taken direct from our a la carte menu – and all in the price

Kick off our Wednesday night special with a great range, including:

- Today's soup
- Moules marinières
- Goats cheese and red onion filo tart
- Chicken liver parfait, brioche & onion marmalade
- Melon in elderflower & ginger jelly
- Our own cured salmon with beetroot salad
- Flat mushrooms & chorizo with pesto on brioche

So why do we serve individual pies?

Well, of course we all know there's something quite special about tucking into your own pie that's been individually baked just for you. But that's not all – how often have you helped yourself to a portion of delicious-looking home-baked pie, only to discover that your slice is missing some of the vital ingredients? Steak & kidney pie just isn't the same if it's all kidney, or all onions, is it?



That's why we make and bake all our pies individually, leaving nothing to chance and making sure you get just the right mix of ingredients for the perfect pie experience.

Where is our meat from?

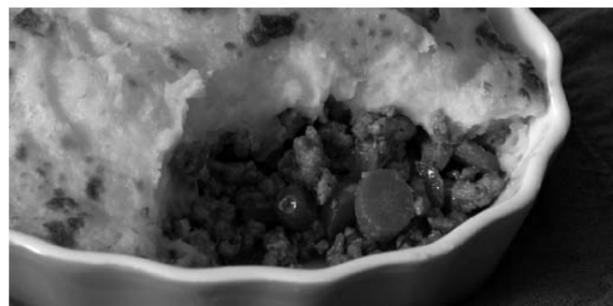
All our beef is delivered fresh every day by our favourite butcher, Aubrey Allen Ltd of Leamington Spa. National Catering Butcher of the Year 2010/2011, winner of the meat supplier category in Restaurant Magazine's 'Chef's Choice Awards 2011'. They supply meat to many of the UK's best-known restaurants and top chefs – including Heston Blumenthal, Michel & Alain Roux, Chris & Jeff Galvin, to name-drop but a few.

The perfect veggie pie option

If you're a vegetarian, or if you just fancy a meat-free meal for a change, you won't feel short-changed on our Wednesday Posh Pie Nights. Our leek & potato pie really packs a punch, with a generous handful of tangy mature cheddar on board to thicken up and flavour the sauce. We recommend you order it with our crispy skinny chips and honey-roasted carrots. A delicious, warming winter treat.

Shepherd's pie – spot the one without pastry!

For a change, why not try the only pie we know that doesn't come in pastry? Yes, it's that traditional and tasty British favourite – shepherd's pie. You'll often find it's made with beef mince, but that's not really right – that's strictly a cottage pie.



Our hand-made shepherd's pie is made using only the finest minced lamb and comes topped with beautifully smooth, hand-creamed mash. It's just the perfect comfort food, especially when served with our delicious honey-roasted carrots.

That's the pie and mash (or chips) sorted – now what about the veg?

All our vegetables are selected daily from the very best fresh produce on offer at Leicester Market. Everything is cleaned, peeled and chopped from scratch in our kitchen every day, ensuring only the best, freshest vegetables make it on to your plate.

For our Wednesday Posh Pie Nights, head chef Tom Carter has selected two of our most popular vegetable dishes for you to choose from, both of which go perfectly with any of our delicious home-made pies.

First up, there's warming coarse-mashed swede, prepared by hand with a generous scoop of butter and just the right mix of seasoning. It's great with some of our richer, meatier pies.

Or, choose our roasted carrots. Glazed with honey, they're sweet and delicate in flavour, and go really well with some of our lighter meat or fish pies.

A potted history of pies...

> 2000BC: The first ever recorded pie recipe was carved on a stone tablet in Sumer, Southern Mesopotamia – a delicious chicken flavour apparently!

> 1429: The 8-year old English King Henry VI celebrated his coronation with a feast including a majestic centre-piece of 'Partryche and Pecoock enhackyll... yes, that's partridge and peacock pie to you and me.

> 1785: In London, Sweeney Todd (aka 'the demon barber of Fleet Street'), took up pie-making in his spare time. His pies were all the rage across town, until the gruesome ingredients list fell out of his wipe-clean recipe folder...

> 1830: Farmers in Sennen, Cornwall allegedly invented the much crowed-about celebratory dish – 'four and twenty blackbirds, baked in a pie'.

> 1894: The favourite football chant 'Who ate all the pies?' was first used by Sheffield United supporters to serenade the club's 6ft 4in, 24 stone goalkeeper, William 'Fatty' Foulke.

> 1909: The side-splitting, much repeated 'custard pie in the face' routine was first used in the 4-minute long American silent movie, Mr Flip. Given the film's short running time, it's hardly surprising that this is the only memorable thing about it!

> 1963: Leicester lad Trevor Storer founded Pukka Pies just down the road in Syston. Nowadays 262 Pukka Pies employees produce an amazing 180,000 pies and pasties every day, three quarters of which are either steak & kidney or chicken & mushroom flavour.

> 2012: Head Chef Tom Carter launches Posh Pie Nights at The Boot Room Eaterie, Millstone Lane, Leicester.

> And the rest, as they say, is HISTORY!

Posh Pie Nights at The Boot Room

Yes, it's that staple British classic of pie & mash (or pie & chips) cooked in a traditional style.

Cooked by high class chefs in a high class restaurant, as part of a three course dinner – with wide choices for every course – and yes, it's really an unbeatable £14.97.

It's a Wednesday eve special, available on just four nights – 11th, 18th, 25th January and 1st February 2012

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