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HOTELS  
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CHRISTMAS  
2017  
AT  
THE BOARS HEAD  
HOTEL

SUDBURY  
DERBYSHIRE  
DE6 5GX



# Christmas Fayre Lunch

## To Start

CREAM OF PARSNIP SOUP, HERB  
CROUTONS (GF\*)

HOMEMADE CHICKEN LIVER PATÉ  
ROLLED IN A PECAN CRUMB WITH RED  
ONION MARMALADE & TOASTED  
FOCACCIA (GF\*)

CHILLED TRIO OF MELON, WINTER  
BERRY MEDLEY, FRUITS OF THE FOREST  
SORBET (GF)

BREADED SALMON & BROCCOLI  
FISHCAKES, MIXED BABY LEAVES, BLUE  
CHEESE YOGHURT

## To Follow

ROAST TURKEY BREAST, CHIPOLATA  
WRAPPED IN STREAKY BACON,  
BUTTERED MASH, ROASTED POTATOES,  
TURKEY GRAVY (GF\*)

TENDER DICED BEEF BRAISED WITH  
ALE, SHALLOTS & BUTTON  
MUSHROOMS IN A RICH JUS SERVED  
WITH GARLIC BREAD

PAN FRIED PHEASANT BREASTS, THYME  
MASH, ORANGE & GINGER SAUCE (GF)

ROAST LOIN OF COD, CHIVE MASH,  
MINTED PEA CREAM, SWEET POTATO  
CRISPS (GF)

## SERVING DATES

1ST - 24TH DECEMBER

27TH - 31ST DECEMBER

## PRICES

MONDAY - SATURDAY = £18.95

SUNDAY = £20.95

## To Finish

PUDDINGS

TEA, COFFEE & MINCE PIES

# Christmas Fayre Evening

## To Start

ROASTED CARROT & ORANGE SOUP,  
ORANGE & CORIANDER COULIS (GF)

RIBBONS OF HONEYDEW MELON,  
WATERMELON BAUBLES, BLACKBERRY  
PUREÉ, LEMON & MINT DRIZZLE (GF)

SCOTTISH SMOKED SALMON &  
COLDWATER PRAWNS, PICKLED  
CUCUMBER CARPACCIO, CAPER & LIME  
CRÈME FRAICHE, BABY CORIANDER  
(GF)

CONFIT DUCK WINGS, RED PEPPER  
PUREÉ, SWEET CHILLI SAUCE, KOHL  
RABI & SCALLION SLAW (GF)

## SERVING DATES

1ST - 23RD DECEMBER

27TH - 30TH DECEMBER

## PARTY NIGHTS

2ND, 8TH, 9TH, 15TH, 16TH

ADDITIONAL AVAILABLE ON REQUEST

## PRICES

NON PARTY NIGHTS = £24.95

FRIDAY PARTY NIGHTS = £27.95

SATURDAY PARTY NIGHTS = £28.95

## To Follow

DERBYSHIRE TURKEY & STREAKY  
BACON PARCEL, SAGE ROASTED  
POTATOES, CREAMY MASH, CHESTNUT  
& CRANBERRY STUFFING, TURKEY  
GRAVY (GF\*)

PAN SEARED LAMB RUMP, ROASTED  
SWEET POTATO FONDANT,  
REDCURRANT & SPEARMINT JUS,  
FRESH MINT LEAVES

SLOW BRAISED BELLY PORK, MULLED  
RED CABBAGE, THYME MASH, PORK JUS,  
PEAR TWIGLETS (GF)

HERB CRUSTED SUPREME OF HAKE,  
BASIL PESTO TAGLIATELLE, ROASTED  
CRAYFISH TAILS, WHITE WINE &  
SAFFRON SAUCE, CAPER BERRIES

## To Finish

PUDDINGS

TEA, COFFEE & MINCE PIES



# *Vegetarian*

OUR VEGETARIAN MEALS ARE AVAILABLE ACROSS ALL OF OUR  
CHRISTMAS MENUS

ROASTED MEDITERRANEAN VEGETABLE LASAGNE  
WITH A SIDE OF HOUSE SALAD AND GARLIC BREAD

MALAYSIAN STYLE BUTTERNUT SQUASH & SWEET POTATO CURRY  
SERVED WITH HERB RICE & GARLIC NAAN BREAD (VEGAN)

MOROCCAN SPICED SKEWERS OF HALLOUMI & TOFU  
FRESH GREEN SALAD, POMEGRANATE COULIS, LEMON & CORIANDER CRÈME  
FRAICHE (GF\*)

ROASTED BEEF TOMATO  
FILLED WITH RAISIN, PARMESAN & BASIL RICE, RED PEPPER PESTO, DRESSED  
MIXED LEAVES (GF)

# *Puddings*

OUR PUDDINGS WILL BE SERVED THROUGHOUT THE WHOLE OF  
DECEMBER

## CHRISTMAS PUDDING (GF\*)

HOMEMADE LIGHT STICKY CHRISTMAS PUDDING WITH COGNAC LACED  
FRUIT TOPPING & BRANDY CREME ANGLAISE

## SALTED CARAMEL CHEESECAKE (GF\*)

WITH A SALTED CARAMEL SAUCE, NUT PRALINE CRUMB &  
CHANTILLY CREAM

## LEMON POSSET (GF\*)

A LIGHT TANGY CITRUS MOUSSE WITH ROSEMARY SHORTBREAD BISCUIT

## SHERRY TRIFLE

A TRADITIONAL TRIFLE LACED WITH HARVEY'S BRISTOL CREAM FINISHED  
WITH WHIPPED CREAM & TOASTED ALMONDS

## CHOCOLATE SENSATION

LAYERED BELGIAN CHOCOLATE MOUSSE ON DARK CHOCOLATE SAUCE,  
CHOCOLATE SOIL & CREAM

## AFTER EIGHT ICE CREAM (GF)

DRIZZLED WITH PEPPERMINT SYRUP & DARK CHOCOLATE SHARDS

## CHEESE SLATE (GF\*)

MATURE CHEDDAR, STILTON, WENSLEYDALE & CRANBERRIES  
CHUTNEY, GRAPES & CRACKERS

# Christmas Eve

## To Start

CREAM OF BROCCOLI & STILTON SOUP,  
BLUE CHEESE CROUTONS (GF\*)

CHILLED FAN OF HONEYDEW MELON,  
GIN & TONIC GEL, LAVENDER &  
ELDERFLOWER SYRUP, GRAPEFRUIT  
MINT (GF)

HAM HOCK TERRINE, TOASTED  
FOCACCIA LOAF, GRIBICHE SAUCE,  
FLAT PARSLEY, PEA PUREE (GF\*)

PAN FRIED PIGEON BREAST, SERRANO  
HAM, ROASTED SHALLOT & BEETROOT  
SALAD, DARK CHOCOLATE & STOUT  
DRIZZLE (GF)

## PRICE

£23.95

BRASS BAND PERFORMING  
LIVE IN THE EVENING

## To Follow

ROAST SILVERSIDE OF BEEF, ROSEMARY  
ROASTED POTATOES, CREAMY MASH,  
HOMEMADE YORKSHIRE PUDDING, BEEF  
JUS (GF\*)

PAN SEARED SUPREME OF CHICKEN,  
GREEN BEANS WRAPPED IN BACON,  
CHIVE MASH, SMOKED APPLEWOOD  
CHEESE SAUCE (GF)

WHOLE ROASTED PARTRIDGE, DIJON  
BUTTER, HERB CRUSHED POTATOES,  
REDCURRANT & ROSEMARY JUS (GF)

LEMON & THYME ROASTED COD  
FILLET, SMOKED SALMON MOUSSE,  
ROASTED BABY POTATOES, BÉARNAISE  
SAUCE (GF)

## To Finish

PUDDINGS

TEA, COFFEE & MINCE PIES

# Christmas Day

## To Start

ROASTED RED PEPPER & TOMATO  
SOUP, CONFIT CHERRY TOMATOES,  
BASIL OIL (GF)

PAN FRIED BUTTON MUSHROOMS IN A  
CREAMY PORT & STILTON SAUCE, FRESH  
BLOOMER BREAD, CRISP PANCETTA  
(GF\*)

HONEYDEW & CANTALOUPE MELONS,  
WATERMELON JELLY, BLACKBERRY  
PUREÉ, FRUITS OF THE FOREST (GF)

CHICKEN & TRUFFLE FILLED  
TORTELLINI, CARROT & THYME  
PURÉE, SPINACH & WATERCRESS SAUCE

## FISH

COLDWATER PRAWNS & CRAYFISH TAILS  
BOUND IN A SWEET CHILLI & BASIL  
MAYONNAISE, SPINACH, GRAPE &  
AVOCADO SALAD (GF)

## SORBET

WINTER BERRY SORBET, CRANBERRY &  
ORANGE COOKIE (GF\*)

## PRICE

£84.95

## To Follow

TRADITIONAL HAND CARVED TURKEY,  
CREAMED POTATOES, SAGE ROASTED  
POTATOES, HOMEMADE CRANBERRY  
STUFFING, SMOKED BACON CHIPOLATA,  
ROASTED TURKEY GRAVY (GF\*)

DICED VENISON, MUSHROOMS &  
SHALLOTS BRAISED IN A REDCURRANT &  
ROSEMARY JUS, ENCASED IN  
SHORTCRUST PASTRY, FRESH  
REDCURRANTS, MINT LEAVES

PAN SEARED FILLET OF SEABASS,  
CHORIZO & BUTTERBEAN STEW, RED  
BASIL, HERB OIL (GF)

PAN FRIED RUMP OF LAMB, FILLED  
WITH A RED ONION & ROSEMARY  
STUFFING, CARROT & THYME PUREÉ,  
SWEET POTATO MASH, RED WINE &  
BALSAMIC JUS

## To Finish

PUDDINGS

BOARS HEAD CHEESE TABLE

COFFEE & PETIT FOURS

# Boxing Day

## To Start

CREAM OF LEEK & POTATO SOUP,  
ROASTED SHALLOTS (GF)

HOMEMADE DUCK & ORANGE  
PARFAIT, CORNICHON & ONION  
MARMALADE, PETIT BAGUETTE  
(GF\*)

SMOKED MACKEREL, RED PEPPER &  
HORSERADISH CROUSTADE, WILD  
ROCKET, LEMON VINAIGRETTE  
(GF\*)

BREADED SRIRACHA SPICED CHICKEN  
THIGHS, ORANGE & HONEY  
YOGHURT, MUMBO KETCHUP,  
DRESSED LEAVES

## To Follow

HONEY & MUSTARD GLAZED ROAST  
GAMMON, CREAMY MASH, ROASTED  
POTATOES, PARSLEY SAUCE

CHARGRILLED 8OZ RUMP STEAK  
COOKED TO YOUR LIKING, PEPPERCORN  
SAUCE, HAND CUT CHIPS (GF)

PAN FRIED SUPREME OF GUINEA FOWL,  
CELERIAC MASH, BRAISED WHITE  
CABBAGE, MADEIRA & REDCURRANT  
SAUCE (GF)

SMOKED HADDOCK FILLET, SAUTEÉ  
POTATOES, WILTED SPINACH, CHEDDAR  
CHEESE SAUCE, PARMESAN CRUMB

## PRICE

LUNCH = £26.95

EVENING = £24.95

EMILY WHITE SINGER-SONG  
WRITER PERFORMING IN THE  
EVENING

## To Finish

PUDDINGS

TEA, COFFEE & MINTS



# New Years Eve

## To Start

ROASTED CARROT & THYME SOUP,  
ROSEMARY CROUTONS (GF\*)

CHARGRILLED BEEF KOFTE KEBAB,  
SWEET CHILLI DRESSING, CITRUS  
YOGHURT, MINI PITTA BREAD (GF\*)

CRISPY CHAR SUI BELLY PORK, BURNT  
APPLE PUREÉ, CHINESE STYLE BBQ  
SAUCE, PURPLE SHISO (GF)

CRAB & SPINACH CANNELLONI,  
SWEETCORN PANNA COTTA,  
LANGOUSTINE BISQUE, TEMPURA FRIED  
KING SCALLOP

## SORBET

HOMEMADE TANGERINE SORBET SERVED  
WITH A SHOT OF CANALETTO  
PROSECCO (GF)

PRICE  
£64.95

RESIDENT DJ PLAYING YOUR  
REQUESTS IN THE EVENING

## To Follow

ROAST FORE RIB OF BEEF, ROSEMARY  
ROASTED POTATOES, CREAMY MASH,  
YORKSHIRE PUDDING, ROAST BEEF  
JUS (GF\*)

BAKED PAUPIETTE OF LEMON SOLE  
FILLED WITH CHORIZO MOUSSE, PEA &  
OREGANO PUREÉ, SWEET POTATO  
FRIES, MINT & CAPER PESTO,  
CHARDONNAY & SAFFRON BATTER  
TUILLE

PAN FRIED SUPREME OF CHICKEN,  
ROASTED CHATELAIN CARROTS, HERB  
CRUSHED POTATOES, ROASTED  
SHALLOT, RED WINE & THYME JUS  
(GF)

VENISON LOIN WELLINGTON WITH  
OYSTER MUSHROOM DUXELLE, SAVOY  
CABBAGE, TENDER STEMS OF  
BROCCOLI, RED WINE & JUNIPER  
BERRY SAUCE

To Finish  
PUDDINGS

TEA, COFFEE & MINTS

# How to make a Booking

CALL: 01283 820344

EMAIL: [ENQUIRIES@BOARS-HEAD-HOTEL.CO.UK](mailto:ENQUIRIES@BOARS-HEAD-HOTEL.CO.UK)

OR ENQUIRE AT RECEPTION

READ OUR TERMS AND CONDITIONS AND FILL IN A BOOKING FORM ALONG WITH PRE-ORDER FORM

(THIS APPLIES TO EVERY BOOKING)

ALL DISHES MARKED: (GF) ARE GLUTEN FREE AND (GF\*) CAN BE ADAPTED TO BE GLUTEN FREE.

PLEASE ENSURE ALL GLUTEN FREE DISHES ARE SPECIFIED ON PRE-ORDER SHEETS.

FOR FURTHER ALLERGEN INFORMATION PLEASE CONTACT RECEPTION

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FOR DETAILS OF OUT OTHER HOTELS PLEASE VISIT OUR WEBSITE

[WWW.BOARS-HEAD-HOTEL.CO.UK](http://WWW.BOARS-HEAD-HOTEL.CO.UK)

## LITTLEOVER LODGE HOTEL

222 RYKNELD ROAD, DERBY,

DE23 4AN

01332 510161

## THE LION HOTEL

BRIDGE STREET, BELPER,

DE56 1AX

01773 824033

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# Terms & Conditions

1. ALL BOOKINGS MUST BE CONFIRMED WITH THE COMPLETED BOOKING FORM AND RELEVANT DEPOSIT WITHIN 14 DAYS OF A TELEPHONE BOOKING OR YOUR BOOKING MAY BE CANCELLED
2. ALL DEPOSITS & FULL PRE-PAYMENTS ARE NON REFUNDABLE. DEPOSITS ARE PAID ON THE NUMBER OF GUESTS IN YOUR PARTY; THEREFORE LOST DEPOSITS CANNOT BE REDEEMED AGAINST THE FINAL BALANCE DUE
3. FULL PAYMENTS FOR CHRISTMAS DAY LUNCH AND NEW YEARS EVE BOOKINGS ARE REQUIRED BY THE 1ST DECEMBER. BOOKINGS MADE AFTER THIS DATE WILL REQUIRE FULL PAYMENT IMMEDIATELY
4. A PRE-ORDER OF STARTERS & MAIN COURSE IS REQUIRED FOR ALL BOOKINGS MINIMUM OF 7 DAYS PRIOR TO YOUR ARRIVAL
5. ALL BOOKINGS AND DEPOSITS WILL BE CONFIRMED TO YOU IN WRITING OR BY EMAIL

# Booking Form

SIMPLY CALL US ON 01283 820344 TO CHECK AVAILABILITY AND MAKE YOUR PROVISIONAL BOOKING. THEN COMPLETE THE FORM BELOW AND RETURN TO US WITH YOUR PRE-ORDER SHEET TO THE BOARS HEAD HOTEL, STATION ROAD, DRAYCOTT-IN-THE-CLAY, ASHBOURNE, DERBYSHIRE, DE6 5GX

NAME: \_\_\_\_\_

TELEPHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

DATE OF PARTY: \_\_\_\_\_

TIME OF PARTY: \_\_\_\_\_

NUMBER OF GUESTS: \_\_\_\_\_

A NON-REFUNDABLE DEPOSIT OF £10 PER PERSON IS REQUIRED TO CONFIRM YOUR BOOKING (ALL BOOKINGS). FOR CHRISTMAS DAY AND NEW YEARS EVE A NON-REFUNDABLE DEPOSIT OF £25 PER PERSON IS REQUIRED

TOTAL DEPOSIT DUE: \_\_\_\_\_

SIGNED & DATED: \_\_\_\_\_

# Pre-Order Sheet

STATION ROAD, DRAYCOTT IN THE CLAY, ASHBOURNE, DERBYSHIRE, DE6 5GX

01283 820344

TO BE COMPLETED BY ALL BOOKINGS AND REQUIRED 7 DAYS IN ADVANCE OF YOUR  
RESERVATION - THANK YOU

NAME: \_\_\_\_\_

DATE OF PARTY: \_\_\_\_\_

TIME OF PARTY: \_\_\_\_\_

NUMBER OF GUESTS: \_\_\_\_\_

[illegible]