

JC  
HOTELS  
★ ★ ★



*Christmas*

AT

THE BOARS HEAD

SUDBURY, DERBYSHIRE, DE6 5GX

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

# WELCOME

Having owned The Boars Head since 1984, this will be my 35th Christmas celebrating with customers both old and new.

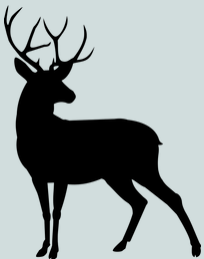
Our dedicated team of chefs have put together this year's spectacular Christmas menus creating both traditional and exciting modern dishes, encompassing some great flavours and combinations.

The warmest welcome awaits you in The Royal Boar Restaurant; where you'll find a team full of smiles who, led by my daughter Gabby, know just how to make you feel at home.

Throughout the years we've learned to understand that the smallest things matter and we will do everything we can in order to ensure that you really do have an amazing experience with us

The team and I look forward to welcoming you to The Royal Boar Restaurant at The Boars Head for a memorable Christmas experience

*John Crooks*



# CHRISTMAS FAYRE LUNCH

Served 1st-24th & 28th-31st December

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Monday – Saturday = £18.95

Sunday = £20.95

## TO START

White Onion Soup, truffle oil (GF)

Smoked Mackerel, pipperade, coriander pesto (GF)

Duck Liver Pate, orange & ale chutney, toasted brioche (GF\*)

Cantaloupe Melon, tropical fruit salsa,  
passionfruit syrup (GF)

## TO FOLLOW

Roast Turkey, sage & onion seasoning,  
bacon wrapped chipolata, roast potatoes, turkey jus (GF\*)

Pheasant Breast, boulangere potatoes, parsnip puree,  
fortified wine sauce (GF\*)

Seabream, tenderstem broccoli, sautéed potatoes,  
prawn & chive cream sauce (GF)

Beetroot Goats Cheese & Cashew Nut Pithivier,  
blue cheese sauce

## TO FINISH

Please choose from our Pudding Menu

TEA, COFFEE & MINCE PIES



# CHRISTMAS FAYRE EVENING

Served 1st- 24th & 28th-30th December  
Party Nights (Resident DJ) = 1st, 7th, 8th, 14th, 15th, 21st, 22nd  
(Additional available on request)

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Non Party Nights = £25.95  
Friday Party Nights = £28.95  
Saturday Party Nights = £29.95  
Christmas Eve (Local Brass Band performing) = £23.95

## TO START

White Onion Soup, truffle oil (GF)  
Smoked Mackerel, pipperrade coriander pesto (GF)  
Duck Liver Pate, orange & ale chutney, toasted brioche (GF\*)  
Cantaloupe Melon, tropical fruit salsa,  
passionfruit syrup (GF)  
Blue Cheese Mousse, pickled walnuts, celery,  
apple, rocket (GF)

## TO FOLLOW

Roast Turkey, sage & onion seasoning,  
bacon wrapped chipolata, roast potatoes, turkey jus (GF\*)  
Pheasant Breast, boulangere potatoes, parsnip puree,  
fortified wine sauce (GF\*)  
Seabream, tenderstem broccoli, sautéed potatoes,  
prawn & chive cream sauce (GF)  
Beef Shin Daube, dripping mash, broccoli puree, red wine jus (GF\*)  
Beetroot Goats Cheese & Cashew Nut Pithivier,  
blue cheese sauce

## TO FINISH

Please choose from our Pudding Menu

TEA, COFFEE & MINCE PIES



# PUDDINGS

Our Puddings will be served throughout the whole of December

## CHRISTMAS PUDDING

Sticky date sponge, brandy soaked mince meat,  
Christmas pudding ice cream (GF\*)

## MULLED PEAR TRIFLE

Chocolate soil

## CHOCOLATE & ORANGE MOUSSE

Candied orange peel (GF)

## PRALINE CHEESECAKE

Hazelnut brittle

## RUM & RAISIN ICE CREAM

Rum syrup, brandy snap

## SELECTION OF CHEESES

House chutney, grapes, water biscuits (GF\*)



# CHRISTMAS DAY

£89.95

## TO START

Roast Potato Skin Soup, garlic crisps, truffle oil (GF)

Cantaloupe Melon, clementine pureé, blood orange jelly,  
cinnamon syrup (GF)

Fried Duck Egg, watercress, wholegrain mustard dressing,  
black pudding, brioche croutons

Smoked Ham Hock Ravioli, dijon mustard sauce,  
truffled potato & celeriac pureé

## FISH

Hot Smoked Salmon, gem lettuce, soft boiled hens egg,  
lemon & parsley vinaigrette (GF)

## SORBET

Piña-Colada Sorbet, pineapple salsa (GF)

## TO FOLLOW

Hand Carved Roast Turkey, cranberry seasoning,  
bacon wrapped chipolata, roasted potatoes, roast turkey gravy (GF\*)

Duck Breast, fondant potato, roast shallots, kale,  
cherry & orange jus (GF\*)

Cod, roast salsify, spinach, caper & dill butter sauce (GF)

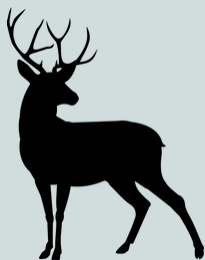
Twice baked Lincolnshire Poacher Souffle, buttered leeks,  
watercress, pickled shallot & grain mustard salad

## TO FINISH

Please choose from our Pudding Menu

BOARS HEAD CHEESE TABLE

TEA, COFFEE & PETIT FOURS



# BOXING DAY

Lunch = £26.95

Evening (Live Music Performer) = £24.95

## TO START

Mushroom & Tarragon Soup, oven dried croutons (GF\*)

Chicken Liver Pate, red onion marmalade,  
wholegrain mustard butter, brioche (GF\*)

Crispy Pork Charsui, Daikon radish & spring onion slaw,  
wasabi mayonnaise

Prawn & Avocado Salad, cucumber, cherry tomato,  
lemon vinaigrette (GF)

## TO FOLLOW

Roast Leg of Lamb, minted mash potatoes,  
roast potatoes, rosemary gravy (GF\*)

Hake Supreme, Mornay sauce, leeks, creamed potatoes

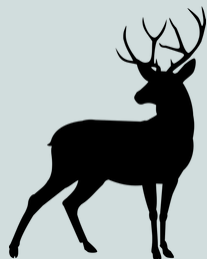
Honey Glazed Bacon, buttered new potatoes,  
wholegrain mustard velouté

Beetroot Goats Cheese & Cashew Nut Pithivier,  
wilted greens, blue cheese sauce

## TO FINISH

Please choose from our Pudding Menu

TEA, COFFEE & MINTS



# NEW YEAR'S EVE

Go For GOLD this New Year's Eve at The Boars Head!  
It's time to get your dancing shoes on and join us as we celebrate  
the arrival of 2019 with a ticket only GOLD themed night

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£69.95

## TO START

Cauliflower Veloute, toasted almonds, cumin oil (GF)

Smoked Salmon & King Prawn Ravioli, celeriac,  
beurre blanc, caviar

Goats Milk Pannacotta, beetroot, goats cheese, walnuts, basil (GF)

Moroccan Chicken Pastilla, houmous, apricot puree,  
chickpeas, mint

## SORBET

Champagne & Lemon Sorbet, candied citrus peel (GF)

## TO FOLLOW

Roast Sirloin of Beef, thyme roasted carrot, creamed potatoes,  
Yorkshire pudding, roasting juices (GF\*)

Curried Monkfish Tail, pickled carrot, pak choi,  
lemongrass & coconut broth, jasmine rice (GF)

Poached Guinea Fowl Breast, leg rissole,  
white onion puree, garlic roast potatoes (GF\*)

Feta & Mediterranean Vegetable Strudel,  
almond & sunblushed tomato pesto, rocket & parmesan salad

## TO FINISH

Please choose from our Pudding Menu

TEA, COFFEE & PETIT FOURS





# OUR OTHER HOTELS

For details of our other hotels please visit our website

[www.jchotels.co.uk](http://www.jchotels.co.uk)

## LITTLEOVER LODGE

222 Rykneld Road  
Derby  
DE23 4AN

01332 510161  
[www.littleoverlodge.co.uk](http://www.littleoverlodge.co.uk)

## THE LION HOTEL

Bridge Street  
Belper  
DE56 1AX

01773 824033  
[www.lionhotelbelper.co.uk](http://www.lionhotelbelper.co.uk)

# 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 the terms and conditions below and fill in a booking form  
along with pre-order form  
(This does apply 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 directly

## TERMS & CONDITIONS

1. All bookings must be confirmed with the completed booking form within 14 days of a telephone/email booking or your booking may be cancelled
2. Deposits for Christmas Parties are required by 1st October 2018. After this date bookings can only be held for numbers in relation to the deposit paid E.G a booking for 40 people will only be guaranteed if a deposit of £400 has been paid before 1st October.
3. 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
4. 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
5. A pre-order for starters & main courses are required for ALL bookings a minimum of 7 days prior to your reservation
6. 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 along with your pre-order sheet to:

The Boars Head Hotel, Station Road, Draycott- in-the-Clay, Ashbourne,  
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 Year's Eve a Non-Refundable deposit of £25 is required

TOTAL DEPOSIT DUE: £.....

SIGNED & DATED:.....

Please be aware we handle all personal information according to our privacy policy, which can be found on our website. If you have any questions please contact us at [victoria.crooks@jc-hotels.com](mailto:victoria.crooks@jc-hotels.com)

☐ If you would like to receive our latest news, information and offers by email please OPT IN by ticking the box. You can opt out at any time by clicking an unsubscribe option at the bottom of the email or contacting us.



01283 820344

To be completed by ALL bookings and required 7 days in advance  
of your reservation - Thank you

WINE CAN ALSO BE PRE-ORDERED TO ENSURE AVAILABILITY