



*Christmas*

AT

THE BOARS HEAD

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Sudbury, Derbyshire, DE6 5GX

[www.boars-head-hotel.co.uk](http://www.boars-head-hotel.co.uk)

01283 820344

# Welcome



As Christmas 2020 quickly approaches and we reflect on the year, we hope a sense of normality returns in time for Christmas and it can be a time of overdue celebrations with our much-loved friends and family

Once again this year our dedicated team of chefs, led by Chris and my wife Gail, have created an exciting set of menus which promise to be delicious

As always the warmest welcome awaits you at The Boars Head; where you will be greeted by a team full of smiles. Led by my daughter Gabrielle they know just how to make your Christmas celebrations a time to remember!

Throughout my 37 Christmases at The Boars Head I have learned to understand that the smallest things matter and as a team we will do everything we can in order to guarantee that you really do have an amazing Christmas experience with us

We are taking bookings based on the current guidelines and restrictions in place and we will be keeping 'waiting lists' so that if and when restrictions alter you will be the first to know! As well as these Christmas Menus we are offering our full GastroPub menu which is served 12-9pm daily. As we are operating at a reduced occupancy level we are recommending booking a table where possible

The team and I look forward to welcoming you to The Boars Head for a memorable Christmas and New Year

*John Crooks*

# Christmas Fayre



Served 12-9pm on 1st-23rd & 28th-30th December

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Monday - Thursday = £23

Friday & Saturday = £25

## *To Start*

**Spiced Carrot Soup (GF, VE\*)**

root vegetable crisps

**Braised Game Spring Roll**

sesame seed Thai salad, sweet chilli & garlic dressing

**Compressed Assitette of Melon (GF, VE)**

grape & orange salsa, raspberry & rosemary sorbet

**Salmon & Dill Fishcake**

black pepper hollandaise sauce

## *To Follow*

**Buttered Roast Turkey (GF\*)**

sage & onion stuffing, roast potatoes, creamed potatoes, pig in a blanket, turkey gravy

**Garlic & Herbed Panko Breaded Pheasant Breast (GF\*)**

smoked bacon, sprouts, rosemary roasted potatoes, garlic butter sauce

**Seabass Fillet (GF)**

parmesan & pea risotto, charred leek & lemon butter sauce

**Crispy Halloumi & Leek Cake (GF, V)**

green beans, roasted tomatoes, chick peas, new potatoes, watercress sauce

**Pressed Beef Brisket (GF)**

chive potato purée, charred corn, shallot, beef & red wine jus

**Mushroom, Spinach & Brie Wellington (V)**

sautéed cabbage & chive sauce

## *To Finish*

Please choose from our daily pudding menu

# *Festive Sunday's*



Served December 6th, 13th, 20th & 27th

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Served 12-9pm

£20

## *To Start*

**Tomato & Roasted Balsmic Onion Soup (GF, VE\*)**  
croutons

**Chicken Liver Parfait (GF\*)**  
tomato & bacon jam, rosemary focaccia bread

**Smoked Haddock & Chive Arancini Balls**  
creamed leeks, rocket oil

**Mint & Lemon Infused Melon Cocktail (GF, VE)**  
vanilla sorbet

## *To Follow*

**Roast Turkey (GF\*)**  
roast potatoes, creamed rosemary potatoes, sage & onion stuffing, pig in a blanket, pan gravy

**Roast Silverside of Beef (GF\*)**  
creamed & roasted potatoes, Yorkshire pudding, pan gravy

**Pan Seared Pheasant Breast (GF\*)**  
herb crushed potatoes, bourguignon sauce

**Fillet of Cod (GF)**  
parmentier potatoes, leek, tenderstem, orange & shellfish sauce

**Pan Fried Goats Cheese (GF\*, V)**  
roasted butternut squash, parsnip, new potatoes, sundried tomato sauce

## *To Finish*

Please choose from our daily pudding menu

# Christmas Eve



Served 12-9pm

£23

## *To Start*

**Roasted Cauliflower Soup (GF\*, V)**  
tempura cauliflower & basil oil

**Partridge Breast (GF\*)**  
leek, pea purée, blackberry & tomato jam

**Chilli, Lime & Ginger Mackerel Fillet (GF\*)**  
pickled sweet Thai salad, Thai coconut broth

**Sautéed Garlic & Chive Mushrooms (GF\*, VE\*)**  
rosemary focaccia bread

## *To Follow*

**Slow Roasted Loin of Pork (GF\*)**  
apple purée, thyme creamed potatoes, sea salted roasted potatoes,  
caramelised red onion stuffing, pork jus

**Seared Chicken Breast (GF\*)**  
sweet potato purée, maple bacon, peas, wild mushrooms, chicken jus

**Pheasant Breast (GF\*)**  
potato fondant, leeks, bacon jam, Madeira and mushroom sauce

**Seabream Fillet (GF\*)**  
mussels, peas, pommes anna potatoes, white wine, tomato & basil sauce

**Pan Fried Goats Cheese (GF\*, V)**  
roasted butternut squash, parsnip, new potatoes, sundried tomato sauce

## *To Finish*

**Trio of Cheesecakes**  
vanilla bean, salted caramel, white chocolate & cherry

**Citrus Tart**  
berry coulis & clotted cream

**Pecan Chocolate Brownie**  
baileys ice cream

**Daily Special Puddings**

*Tea, Coffee & Cookies*

# Christmas Day



£92.50

## *To Start*

**Roasted Butternut Squash & Sage Soup (GF, VE\*)**  
sour cream, crispy potato crisps

**King Prawns (GF\*)**  
panzanella salad, orange & chilli dressing

**Baked Flat Mushroom (GF\*, V)**  
creamed spinach, smoked cheddar, poached hens egg

**Wild Duck Breast (GF\*)**  
sour cherry purée, leeks, dark chocolate crumb

## *Fish*

**Tempura Cod Cheek (GF\*)**  
sweet tartar pickle, lemon

## *Sorbet*

**Blackberry Thyme Sorbet (GF, VE)**  
sour apple gel, ginger crumbs

## *To Follow*

**Butter Roasted Turkey Breast (GF\*)**  
roasted shallot and sage stuffing, butter milk cream potatoes, roasted potatoes,  
pigs in blankets, turkey gravy

**Roast Derbyshire Sirloin of Beef (GF\*)**  
thyme creamed potatoes, butter roasted potatoes, ale Yorkshire pudding,  
beef stock gravy

**Monkfish**  
roasted kale gnocchi, cauliflower purée, mussels, wilted spinach, white wine  
& lemon sauce

**Roasted Whole Partridge (GF)**  
duck fat potatoes, sautéed sprouts, bacon, blackberry, maple & plum sauce

**Sweet Potato, Pine Nut & Spinach Wellington (V)**  
courgette ribbons, sweet chilli dressing

## *To Finish*

Please choose from our Christmas Day Pudding Menu

*Boars Head Cheese Board*

*Tea, Coffee & Petit Fours*

# Boxing Day



Served 12-9pm

£25

## *To Start*

**Roasted White Onion Soup (GF\*, VE\*)**

chive oil, brioche croutons

**Chicken Liver Pâté (GF)**

sea salt & rosemary focaccia bread, sour apple & raisin chutney

**Jerk Belly Pork (GF\*)**

mango slaw, pineapple & lime salsa

**King Prawn & Orange Cocktail (GF\*)**

tomato, paprika & brandy sauce, brown bread & butter

## *To Follow*

**Confit Duck Leg (GF\*)**

pomegranate poached pear, potato fondant, roasted walnuts, green beans, cabbage, balsamic & cherry reduction

**Slow Roasted Shoulder of Lamb (GF\*)**

lamb fat potatoes, roasted garlic cream potatoes, lamb & red wine jus

**Asian Spiced Beef Brisket**

seasoned egg noodles, lime, peanut & coriander sauce

**Sea bass Fillet (GF\*)**

pea & pesto risotto, parmesan cheese sauce

**Sweet Potato, Red Lentil, Butter Bean,**

**Spinach & Coconut Curry (GF, VE)**

rice, garlic naan bread

## *To Finish*

**Terry's Chocolate Orange Mousse**

shortbread biscuit

**Baileys Cheesecake**

Belgian chocolate sauce

**Sticky Toffee Pudding**

toffee sauce

**Daily Special Puddings**

*Tea, Coffee & Mints*

# New Year's Eve

21

£70

## To Start

**Thai Sweet Potato & Carrot Soup (GF,V)**  
sour cream & kale crisps

**Hot Smoked Trout Tartare (GF)**  
capers, crème fraîche, toasted bread, rocket, oil

**Oxtail Tortellini**  
oxtail, porcini mushroom ragout, pine nut, brown butter & parmesan sauce

**Mulled Wine Jelly (GF,VE)**  
melon cocktail, cardamon & thyme biscuit

## Fish

**Crispy Cod Cheek (GF\*)**  
pea puree, potato fritter

## Sorbet

**Pink Gin Sorbet (GF\*,VE)**  
lemon & lime crumble

## To Follow

**28 Day Aged Rib of Beef (GF\*)**  
beef dripping potatoes, creamed potato puree, ale & thyme Yorkshire pudding, beef & stock jus

**Lamb Rump (GF\*)**  
potato fondant, mint gel, cabbage, port jus

**Pan Seared Duck Breast (GF\*)**  
blackberries, leeks, crispy duck leg fritter, cherry reduction

**Seabass Fillets (GF\*)**  
smoked haddock croquette, charred corn, pea purée, spinach, basil, hollandaise sauce

**Stuffed Portabella Mushroom (GF\*,V)**  
crispy goats cheese, spinach & Madeira sauce

## To Finish

Choose from our Pudding Menu

*Boars Head Cheese Board*  
*Tea, Coffee & Chocolates*

# Festive Breakfasts



Available daily throughout December 8:30am until 11am

## To Start

**Granola Pot - £4.25**  
Greek yoghurt, mulled berry  
compote, raisin granola topping

**Pancakes - £4.25**  
berry compote & cream

**Fresh Fruit Platter -£4.95**  
melons, fresh fruits & citrus sorbet

**Highland Porridge Oats - £4.00**  
served with sugar, golden syrup or  
apple & cinnamon compote

## To Follow

**Royal Boar Breakfast - £8.25**  
Locally sourced sausages, 2 bacon,  
black pudding, 2 fried local eggs,  
hash brown, grilled tomato,  
mushrooms, baked beans, toast

**Traditional Breakfast - £6.25**  
Locally sourced sausage, bacon,  
fried egg, grilled tomato,  
baked beans, toast

**Eggs Benedict -£6.25**  
honey roast ham, poached eggs,  
muffin, hollandaise sauce

**Vegetarian Breakfast - £6.25**  
vegetarian sausages, hash brown,  
tomatoes, mushrooms, baked beans,  
egg (choose from poached,  
fried or scrambled), toast

**Smoked Salmon - £6.95**  
scrambled eggs,  
brown toasted bread

**Kedgeree - £8.25**  
curried haddock risotto  
with poached egg & chives

## To Finish

**Toast & Marmalade - £2.00**  
butter

**Croissant - £2.50**  
strawberry jam

## To Drink

**Fruit Juices-£2.50**  
**English Breakfast Tea-£2.00**  
**Freshly Brewed Filter Coffee-£1.70**  
**Cappuccino-£2.10**  
**Latte-£2.30**

**Single Serve Prosecco-£7.50**  
**Prosecco-£23.95**  
**Glass of Champagne-£8.55**

# *Festive Afternoon Tea*



Served Monday - Saturday 2-5pm

Booking essential and must be made 24hrs in advance

Served with a choice of freshly brewed Filter Coffee, English  
Breakfast Tea and a selection of specialty teas

## *Festive Afternoon Tea - £15pp*

### **Sandwiches**

Turkey & Cranberry  
Beef & Horseradish  
Smoked Salmon & Cream Cheese  
Mature Cheddar Cheese & Christmas Pickle

### **Freshly-Made Scones**

house strawberry jam, clotted cream

### **Sweet Treats**

selection of daily bakes  
warm viennese brandied mince pies  
Chefs Christmas Cake

## *Gentlemen's Afternoon Tea - £17.50pp*

### **Sandwiches**

Turkey & Cranberry  
Beef & Horseradish  
Smoked Salmon & Cream Cheese  
Mature Cheddar Cheese & Christmas Pickle

### **Savoury Selection**

pigs in blankets  
huntsman pork pie  
Boars Head Sausage Roll  
Christmas Pickle

### **Mince Pies & Cake**

warm homemade mince pies  
Chefs Christmas Cake

*Add a Glass of Warm Mulled Wine - £4.25*  
*Add Bubbles, £7.50 for a single serve prosecco*

# 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

All dishes marked: (GF) are Gluten Free and (GF\*) can be adapted to be Gluten Free\*. Vegan dishes are marked (Ve) and (Ve\*) for Vegan adaptable dishes.

Please ensure all dietary requirements are specified on the booking form

For further allergen information please contact reception directly

\* Unfortunately we cannot guarantee that any product is "100% Free From" any allergen. If you suffer from particularly sensitive trace reactions from any allergen, please be aware that we are unable to guarantee suitability for you.

We are asking tables to dine from either the Christmas Menu OR our GastroPub Menu.

\* Please note that our Gastro Menu is not available on Christmas Day or after 2:30pm on New Year's Eve. Our Breakfast and Afternoon Tea Menus will also not be available on Christmas Day, Boxing Day or New Year's Eve

## 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 Reservations are required by 14th November 2020. After this date bookings can only be held for numbers in relation to the deposit paid E.G a booking for 6 people will only be guaranteed if a deposit of £60 has been paid before 1st November.
3. ALL DEPOSITS & FULL PRE-PAYMENTS ARE NON-REFUNDABLE, with exceptions. This year has been a little strange so if an exceptional circumstance forces us to cancel your booking we will make a full refund, we will contact you to arrange this. 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. ALL bookings and deposits will be confirmed to you in writing or by email

# Restaurant 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:.....

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Date of Party:.....

Time of Party:.....

Number of Guests:.....

A Non-Refundable deposit of £10 per person is required to confirm your bookings on Christmas Eve and Boxing Day. For Christmas Day and New Year's Eve a Non-Refundable deposit of £25 is required

\*If circumstances arise which mean we need to cancel your booking, we will make full refunds

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. ☐