



Christmas

AT

THE BOARS HEAD



SUDBURY, DERBYSHIRE, DE6 5GX
WWW.BOARS-HEAD-HOTEL.CO.UK
01283 820344





Welcome

As Christmas 2021 quickly approaches and we reflect on the year, we hope the 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 Leighton 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 38 Christmases at The Boars Head I have learnt 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 hope that no further restrictions will be imposed over the Christmas period. As well as these Christmas Menus we are offering our full GastroPub menu daily 12-9pm (with the exception of Christmas Day, Boxing Day and New Years Eve) We would recommend 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





Champagne Breakfast

Available Monday - Saturday 8am-11:30am

£20 per person

Please ask for our Gluten Free and Vegan options

To Start

GRANOLA POT

layers of Greek yoghurt & fruit compote, topped with toasted almonds, raisins, honey baked oats

FRESH FRUITS

an array of fresh fruits with iced fruit sorbet

AMERICAN PANCAKES

with fruits & cream

HIGHLAND PORRIDGE OATS

topped with fruit compote or cinnamon & apple

To Follow

ROYAL BOAR FULL ENGLISH

award winning sausages, 2 bacon, black pudding, 2 eggs (choose from poached, fried or scrambled), hash brown, grilled tomato, mushrooms, baked beans, toast

EGGS BENEDICT

breakfast muffin with parma ham, poached egg & hollandaise sauce

SCOTTISH SMOKED SALMON

slices of oak smoked Scottish salmon, creamy scrambled eggs
served with buttered seeded batch loaf

KEDGEREE

curried haddock risotto with poached egg & chives

OMELETTE

wild mushrooms, spanish onion & mature cheese omelette

To Finish

FRESHLY BAKED CROISSANTS, TOAST,

DANISH PASTRIES & PRESERVES

all complemented with a glass of champagne and your choice of juices, infusion teas or coffee





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

Please ask for our Gluten Free and Vegan options

Festive Afternoon Tea

£15 PER PERSON

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
chef's Christmas cake

Gentlemen's Afternoon Tea

£17.50 PER PERSON

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
chef's Christmas cake





Christmas Fayre

Monday - Sunday = £23

Friday & Saturday Evening's (5pm onwards) = £25

To Start

ROASTED TOMATO & RED PEPPER SOUP (GF*, VE)
basil oil

PANKO BREADED FLATCAP MUSHROOMS (V)
garlic & herb mayo

NATURALLY SMOKED HADDOCK RAREBIT (GF*)
on seeded foccacia bread

WILD GAME TERRINE
pancetta, silverskin onions, piccalilli

To Follow

BUTTERED ROAST TURKEY (GF*)
sage & onion stuffing, roast potatoes, creamed potatoes, pig in a blanket, turkey gravy

PAN SEARED SEABASS FILLET (GF*)
parmesan & pea risotto, charred leek, lemon butter sauce

DAUBE OF BEEF (GF*)
horseradish creamed potato, red wine jus, parsnip crisps

PHEASANT BREAST
potato fondant, leeks, mushroom & Madeira sauce

ROASTED AUBERGINE, POTATO, CHICK PEA CURRY (GF, VE)
rice, mango chutney

To Finish

PLEASE CHOOSE FROM OUR DAILY PUDDING MENU





Christmas Day

£95 per person

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 puree, leeks, dark chocolate crumb

Fish

TEMPURA COD CHEEK (GF*)

sweet tartare pickle, lemon

Sorbet

BLACKBERRY THYME SORBET (GF, VE)

sour apple gel, ginger crumbs

To Follow

BUTTER ROASTED TURKEY BREAST (GF*)

roasted shallot & 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 puree, mussels, wilted spinach, white wine & lemon sauce

ROASTED WHOLE PARTRIDGE (GF)

duck fat potatoes, sauteed sprouts, bacon, blackberry, maple & plum sauce

NUT ROAST (VE*)

roast potatoes, tomato & basil sauce

To Finish

PLEASE CHOOSE FROM OUR CHRISTMAS DAY PUDDING MENU

Boars Head Cheese Board

Tea, Coffee & Petit Fours





Boxing Day

Served 12-9pm

2 courses £20

3 courses £24

To Start

KING PRAWN COCKTAIL

gem lettuce, seafood sauce, paprika, buttered brown bread (£1.50 supplement)

SMOKED HADDOCK & CHIVE ARANCINI BALLS

basil pesto

CREAM OF WHITE ONION SOUP (V)

chive oil & brioche croutons

MELON & FRESH FRUIT PLATTER (VE)

sorbet

CHICKEN LIVER PATE (GF*)

cumberland sauce, toasted bread fingers

FLATCAP MUSHROOM (V)

petite, ratatouille, goats cheese

CRISPY CHICKEN

tomato & basil ketchup, mixed leaves

To Follow

CONFIT OF DUCK LEG (GF*)

champ potato, oriental sauce, charred leeks, buttered greens,

BELLY PORK

black pudding, creamed potato, cabbage & bacon, roasted carrots, pork & apple jus

ROAST DERBYSHIRE SIRLOIN OF BEEF (GF*)

thyme creamed potatoes, butter roasted potatoes, ale Yorkshire pudding, beef stock gravy

TEMPURA SEABASS FILLETS

chips, minted pea puree

SALMON FILLET

spinach & cream sauce, crushed new potatoes, broccoli

GAMMON STEAK (GF*)

free range eggs, chips, peas

BEEF LASAGNE

chips, salad



Boxing Day

continued

ROASTED SWEET POTATO, CHICK PEA & SPINACH CURRY (VE)

rice, mango chutney

ROASTED MEDITERRANEAN VEGETABLE LASAGNE (V)

house salad, garlic bread

THE DIRTY BURGER

Derbyshire beef burger, 2 rashers smoked bacon, cheese, fried onions, gherkins, corn on the cob, onion rings, cos lettuce, plum tomato, red onion, purple slaw, hand cooked chips & mayonnaise

VEGETARIAN BURGER (V)

melted cheese, fried onions, cos lettuce, plum tomato, red onion, purple slaw, chips, mayonnaise

8OZ RUMP STEAK (GF*)

roasted cherry vine tomatoes, baked flat mushroom, onion rings, chips, peas
(Pepper or Diane Sauce, £3.00 supplement)

TRIO OF SAUSAGES

red onion gravy, buttered mash, peas

To Finish

CHRISTMAS PUDDING

brandy sauce

BAILEYS CHEESECAKE

chocolate sauce, chocolate crumb, cream

LEMON CURD SUNDAE

vanilla ice cream, lemon curd ice cream, meringue pieces, lemon curd sauce,
Italian meringue topping

CHOCOLATE ORANGE BROWNIE

served warm with Belgian chocolate sauce, vanilla ice cream

BERRY PAVLOVA

soft meringue nest, berry compote, Chantilly cream & fresh berries


TREACLE SPONGE

custard

CHEESEBOARD

choose 3 from Cheddar, Brie, Stilton, Smoked Cheddar, Red Leicester, Goats Cheese.

Served with apple, celery, grapes, red onion chutney, biscuits
(£3 supplement)





New Years Eve

It's time to Sparkle this New Years Eve and celebrate the arrival of 2022 with a Fabulous 'All That Glitters' Party!
£70 per person

To Start

THAI SWEET POTATO & CARROT SOUP (GF,V)

sour cream & kale crisps

HOT SMOKED TROUT TARTARE (GF)

capers, creme fraiche, toasted bread, rocket, oil

OXTAIL TORTELLINI

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

MULLED WINE JELLY (GF, VE)

melon cocktail, cardamom & thyme biscuit

Fish

CRISPY COD CHEEK (GF*)

pea puree, potato fritter

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 puree, spinach, basil, hollandaise sauce

STUFFED POTABELLO MUSHROOM (GF*, V)

crispy goats cheese, spinach & Madeira sauce

To Finish

PLEASE CHOOSE FROM OUR PUDDING MENU

Tea, Coffee & Chocolates





How to make a booking

Call: 01283 820344

Email: enquiries@boars-head-hotel.co.uk
or enquire at reception

Read the terms and conditions below and fill in a booking form

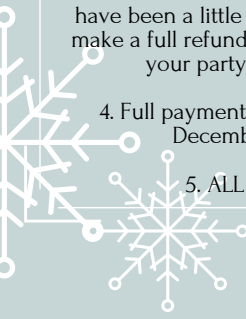
All dishes marked: (GF) are Gluten Free and (GF*) Gluten Free adaptable. Vegan dishes are marked (Ve) and (Ve*) for Vegan adaptable dishes. Please ensure all dietary requirements are specified on the booking form. For further allergen information please contact reception directly

* 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 all members of the same party to dine from either the Christmas Menu OR our GastroPub Menu.

* Please note that our Gastro Menu is not available on Christmas Day, Boxing 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 2021. 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. The past two years have been a little strange so if an exceptional circumstance force 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
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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 and a Pre-Order are required to confirm bookings for over 12 people, this applies to both our Christmas Menus and Gastro Menu.

A non-refundable deposit of £10 per person is required for all bookings on Boxing Day and for Christmas Day and New Year's Eve a non-refundable deposit of £25 per person 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

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.

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