

Champagne Breakfast

Available Monday - Saturday 8am-11:30am

£22.50 per person

Please ask for our Vegan options

To Start

GRANOLA POT (V,GF*)

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

FRESH FRUITS (V,GF)

an array of fresh fruits with iced fruit sorbet

AMERICAN PANCAKES (V,GF*)

compote & greek yoghurt

HIGHLAND PORRIDGE OATS (V,GF*)

topped with honey

To Follow

ROYAL BOAR FULL ENGLISH (GF*)

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

EGGS BENEDICT (V)

breakfast muffin with honey roast ham, poached eggs & hollandaise sauce

SCOTTISH SMOKED SALMON (GF*)

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

KEDGEREE

curried haddock risotto with poached eggs & chives

OMELETTE (V,GF)

wild mushrooms, spanish onion & mature cheese omelette

To Finish

FRESHLY BAKED CROISSANTS, TOASTED BREADS & PRESERVES (V,GF*)

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

Christmas Fayre

Monday - Sunday = £24

Friday & Saturday Evening's (5pm onwards) = £27

Sophie Sax performing live every Friday in December

To Start

CAULIFLOWER & NUTMEG SOUP (V,GF*)

cheddar & chive croute, farmhouse bread

CHICKEN LIVER PARFAIT (GF*)

cointreau & lime butter, toasted focaccia bread, grape & redcurrant chutney

SMOKED SALMON, HONEY & ENGLISH MUSTARD CHEESECAKE

lemon & saffron creme fraiche

SUNBLUSHED ARTICHOKE & ROAST PEPPER TARTLET (V,GF*)

parmesan crumble, basil pesto dressed leaves

To Follow

BUTTERED & HERB ROAST DERBYSHIRE TURKEY BREAST (GF*)

dripping roast potatoes, creamed mash, cranberry stuffing, chipolata, pan jus

SLOW BRAISED RED WINE DAUBE OF BEEF (GF*)

grain mustard mash, pan reduction

PAN FRIED BREAM FILLET (GF)

tarragon rosti, basil pesto cream sauce

PHEASANT BREAST

filled with chestnut & mushroom duxelles, wrapped in bacon, fondant potato, red wine jus

PARSNIP, BUTTERNUT SQUASH & RED ONION TART TATIN (V)

coriander salsa & mushroom risotto

To Finish

PLEASE CHOOSE FROM OUR DAILY PUDDING MENU

Christmas Day

£99.50 per person

To Start

THYME ROASTED BUTTERNUT SQUASH SOUP (V,GF*)

parsley butter rosette, farmhouse bread

BELLY PORK & APRICOT PRESSED TERRINE

satsuma & walnut chutney

PRAWN & CHERRY TOMATO COCKTAIL (GF*)

mango & herb marie rose, buttered granary bloomer bread

FIG & MAPLE SYRUP TARTLET (V)

whiskey dressed lambs leaf

Fish

CRAB & CORRIANDER CROQUETTE

chilli, creme fraiche

Sorbet

LIME SORBET (V,GF)

prosecco syrup & candied citrus fruits

To Follow

BUTTERED & HERB ROAST DERBYSHIRE TURKEY BREAST (GF*)

dripping roast potatoes, creamed mash, chestnut stuffing, chipolata, pan jus

ROAST SIRLOIN OF BEEF (GF*)

dripping roast potatoes, creamed mash, ale Yorkshire pudding, pan reduction

DUO OF DUCK (GF*)

pan fried duck breast, confit duck leg, fondant braised potato, roasted root vegetables, plum & apricot reduction

ROAST MONKFISH

wrapped in parma ham, beetroot & pea risotto, savoy cabbage, wild mushroom duxelle, caper & salmon hollandaise glaze

ROAST VEGETABLE TERRINE (V)

saffron chateau potato, pasata

To Finish

PLEASE CHOOSE FROM OUR CHRISTMAS DAY PUDDING MENU OR OUR CHEESE BOARD

Tea, Coffee & Petit Fours

Boxing Day

Served 12-9pm

2 courses £26 or 3 courses £30

To Start

KING PRAWN COCKTAIL (GF*)

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

SMOKED HADDOCK & CHIVE ARANCINI BALLS

basil pesto

CREAM OF WHITE ONION & CHEDDAR SOUP (V,GF*)

crispy onions

MELON & FRESH FRUIT PLATTER (V,GF)

sorbet

CHICKEN LIVER PATE (GF*)

cumberland sauce, toasted bread fingers

CREAMY GARLIC MUSHROOMS (V,GF*)

filo pastry basket, fresh herbs

TANDOORI CHICKEN

mint yoghurt, dressed leaves

To Follow

BELLY PORK (GF*)

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 SEABREAM FILLET

chips, minted pea puree

COD LOIN (GF*)

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 (VEGAN ,GF*)

rice, mango chutney

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)

To Finish

CHRISTMAS PUDDING

brandy sauce

VANILLA BAKED CHEESECAKE (V)

mulled berry compote

LEMON POSSET (V,GF*)

shortbread

CHOCOLATE BROWNIE (V,GF*)

served warm with Belgian chocolate sauce, vanilla ice cream

ORANGE & COINTREAU BREAD & BUTTER PUDDING (V,GF*)

custard

TREACLE SPONGE (V)

custard

CHEESEBOARD (V,GF*)

choose 3 from Cheddar, Brie, Stilton, Smoked Cheddar, Red Leicester, Goats Cheese.
Served with apple, celery, grapes, red onion chutney, biscuits
(£3 supplement)

Vegan Options

Available throughout December



To Start

CAULIFLOWER & NUTMEG SOUP (GF*)

warm bread

SUNBLUSHED ARTICHOKE & ROAST PEPPER TARTLET (GF*)

basil pesto, dressed leaves

SPINACH & CORIANDER PANCAKE

mango salsa, leaves

To Follow

SWEET POTATO, CHICKPEA & SPINACH CURRY (GF)

rice, mango chutney

WILD MUSHROOM RISOTTO (GF)

corriander salsa

NUT ROAST

roast potatoes, roasted root vegetables

To Finish

CHOCOLATE TORTE (GF)

vegan vanilla ice cream

BREAD & BUTTER PUDDING

soya milk custard

VEGAN ICE CREAM & SORBET SELECTION (GF)

ROLL OUT THE RED CARPET AND CELEBRATE THE ARRIVAL OF 2023 WITH OUR FABULOUS

New Year's Eve Party

£85 per person

To Start

SALT CURED RASPBERRY GIN SEATROUT CARPACCHIO (GF*)

crispy spinach & pomegranate salad

PIG CHEEK & WILD MUSHROOM RAVIOLI

banana shallot & orange confit, port reduction

CRAB SPRING ONION & BEANSPROUT SAMOSA

tamarind dressed chicory

ROAST BUTTERNUT SQUASH & CORRIANDER THAI SOUP (V,GF*)

farmhouse bread

To Follow

ROAST RIB OF DERBYSHIRE BEEF (GF*)

thyme dripping chateau potatoes, creamed mash, roast baby vegetables, merlot stock reduction

FIG LEAF STEAMED HAKE FILLET (GF*)

squid ink & turmeric fondant, buttered carrots, leeks & courgettes, moët & mussel bisque

ASSIETTE OF DUCK (GF*)

pan fried breast, rillet & confit leg, pomme anna, beetroot & celeriac puree, cointreau & blackberry glaze

SWEET POTATO, PINE NUT COUS COUS STUFFED BEEF TOMATO (VEGAN*, GF)

chargrilled aubergine & courgette, chilli cheese crumble, tarragon bernaise

To Finish

PLEASE CHOOSE FROM OUR NEW YEAR'S EVE PUDDING MENU

OR CHEESE BOARD

Tea, Coffee & Chocolates

WHY NOT STAY THE NIGHT?

DINNER, BED & BREAKFAST FOR 2 PEOPLE - £290