

# Champagne Breakfast

AVAILABLE MONDAY - SATURDAY 8AM-11:30AM

£23.50 PER PERSON

## 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

VEGETARIAN FULL ENGLISH (GF\*)

vegetarian sausages, hash brown, tomatoes, mushrooms, baked beans, 2 eggs (choose from poached, fried or scrambled), 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 toast

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 Menu

MONDAY - SUNDAY = £25

FRIDAY & SATURDAY EVENING'S (5PM ONWARDS) = £28

SOPHIE SAX LIVE EVERY FRIDAY IN DECEMBER

## TO START

CAULIFLOWER & NUTMEG SOUP (V,GF\*)

chestnut crumb, farmhouse bread

PAN FRIED MACKEREL EN CROUTE (GF\*)

pickled fennel raspberry dressing

HAM HOCK & SMOKED CHICKEN TERRINE

grape & celery relish, toast

COMPRESSED MELON (GF, V)

whipped feta, lime gel

## TO FOLLOW

HERB BUTTERED ROAST DERBYSHIRE TURKEY BREAST (GF\*)

dripping roast potatoes, cranberry & orange stuffing, mash, meat gravy, pig in blanket

BALLOTINE OF BRAISED BEEF (GF\*)

parsnip dauphinoise, roasted shallot, bordelaise sauce

PAN FRIED SEABASS FILLETS, CAPER & ALMOND RISOTTO (GF)

roasted red pepper & chilli butter

PHEASANT BREAST

stuffed with black pudding & cheddar, fondant potato, game sauce

CHICKPEA, LENTIL & WILD MUSHROOM CRUMBLE

Moroccan spiced saba

## TO FINISH

PLEASE CHOOSE FROM OUR DAILY PUDDING MENU

# Christmas Day

£99.50 PER PERSON  
CHILDREN £49.75 (UNDER 5'S £15)

## TO START

KING SCALLOPS (GF)

kilpatrick mussels, basil gel, pistachio soil

PARSNIP DAUPHINOISE (V,GF\*)

carrot puree, tempura tender stem

ORANGE CONFIT DUCK LEG ARANCHINI

plum mulled wine, caramelised fig & blackberries

ROASTED RED PEPPER & TOMATO SOUP

herb oil, fresh bread

## SORBET

APEROL & ORANGE SORBET

aperol jelly, prosecco

## TO FOLLOW

HERB BUTTERED ROAST DERBYSHIRE TURKEY BREAST (GF\*)

dripping roast potatoes, cranberry & orange stuffing, mash, meat gravy, pig in blanket

ROAST RIBEYE OF BEEF (GF\*)

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

TURBOT FILLET EN PAUPIETTE (GF)

vegetable bouquet

NUT ROAST (V,GF\*)

herb pasata, parmentier potatoes, roasted carrots

## TO FINISH

PLEASE CHOOSE FROM OUR CHRISTMAS DAY PUDDING MENU OR CHEESEBOARD

TEA, COFFEE, PETIT FOURS

# Boxing Day

SERVED 12-9PM 3 COURSES £32

## TO START

KING PRAWN COCKTAIL (GF\*)

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

FRIED HALLOUMI (V,GF\*)

sriracha dip & roasted red pepper

PARSNIP SOUP (V,GF\*)

parsnip crisp, coriander oil

COMPRESSED WATERMELON (V,GF)

whipped feta, lime gel

BELLY PORK (GF)

pickled slaw, teriyaki sauce, sesame seeds

CREAMY GARLIC MUSHROOMS (V,GF\*)

toasted sourdough, fresh herbs

## TO FOLLOW

PORK LOIN (GF\*)

stuffed with black pudding and smoked cheddar, coarse grain mustard mash, buttered green vegetables, calvados jus

ROAST DERBYSHIRE SIRLOIN OF BEEF (GF\*)

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

SEABASS FILLETS (GF)

roast cherry tomatoes, tenderstem, crushed potatoes, tarragon & white wine sauce

GAMMON STEAK (GF\*)

free range eggs, twice cooked chips, peas

BEEF LASAGNE

twice cooked chips, dressed salad

# Continued...

## THE BOARS HEAD BURGER

Derbyshire beef burger, smoked bacon, Monterey Jack cheese, onion marmalade, gherkins, onion rings with cos lettuce, plum tomato, red onion, purple slaw, hand cut chips

## ROASTED SWEET POTATO, CHICK PEA & SPINACH CURRY (VEGAN ,GF\*)

rice, mango chutney

## RISOTTO

beetroot, pea & spring onion risotto, herb oil, parmesan shavings

## 8OZ RUMP STEAK (GF\*)

roasted tomato, baked flat cap mushroom, chips, peas, pepper sauce

## TO FINISH

### CHRISTMAS PUDDING

brandy anglaise

### DARK CHOCOLATE BROWNIE

salted caramel ice cream, warm chocolate fudge sauce

### TREACLE SPONGE

custard

### RASPBERRY BAKEWELL TART

disaronno cream, raspberry coulis

### LEMON & GINGER TART

pouring cream, lemon crisp

### CHEESEBOARD (V,GF\*)

Mature Cheddar, Hartington Brie, Stilton, Garlic & Herb  
Served with apple, celery, grapes, house chutney, biscuits  
(£4 supplement)

FOR GLUTEN FREE PUDDINGS, PLEASE SEE OUR SEPERATE MENU

# Vegan Menu

AVAILABLE THROUGHOUT DECEMBER

## TO START

TOMATO & BASIL SOUP (GF\*)

warm bread

GARLIC MUSHROOMS (GF\*)

herb toasted bread

## TO FOLLOW

SWEET POTATO, CHICKPEA & SPINACH MILD CURRY (GF)

rice, mango chutney, naan

CAULIFLOWER STEAK

seasoned with harrisa, caper & almond risotto, wild rocket

## TO FINISH

CHOCOLATE TORTE (GF)

vegan vanilla ice cream

BREAD & BUTTER PUDDING

soya milk custard

VEGAN ICE CREAM & SORBET SELECTION (GF)

# Kids Menu

AVAILABLE ALONGSIDE OUR CHRISTMAS FAYRE & BOXING DAY MENU. 3 COURSES £15

## TO START

TOMATO & BASIL SOUP (V,GF\*)

CHEESEY GARLIC BREAD (V)

VEGETABLE STICKS & MAYO (V,GF)

## TO FINISH

JAM SPONGE

custard

ICE CREAM SUNDAE (GF)

CHOCOLATE BROWNIE (GF\*)

ice cream

## TO FOLLOW

ROAST TURKEY (GF\*)

with all the trimmings

SAUSAGE & MASH

peas, carrots & gravy

CHICKEN GOUJONS

skinny fries, beans

MACARONI CHEESE (V)

garlic bread

# New Years Eve White Party

## BREADS, OLIVES & OILS

### TO START

SMOKED CONFIT DUCK & PISTACHIO TERRINE

wrapped in parma ham, cranberry & orange relish

SAFFRON MARINATED KING SCALLOPS (GF)

pancetta, black pudding, sea herb soil

GOATS CHEESE, BEETROOT & WALNUT CROQUETTE (V)

cherry tomato, banana shallot, balsamic jam

HEARTY VENISON BROTH (GF\*)

farmhouse bread

### TO FOLLOW

ROAST FORERIB OF DERBYSHIRE BEEF (GF\*)

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

SALT COD FILLET (GF)

lemon thyme sea salted cod, minted pea frittata, confit fat chips, roasted red pepper tartare

BELLY PORK (GF\*)

turnip boulangere, roscoff onion, buttered cabbage, caramelised apple puree, pork cider jus

CHICKEN A LA FORESTIERE

woodland mushrooms, fondant potatoes, Madeira roasting jus, buttered spinach, chantilly carrots

CAULIFLOWER STEAK (GF\*)

seasoned with harrisa, caper & almond risotto, wild rocket

### 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