

CELEBRATIONS & EVENTS



The Boars Head

www.boars-head-hotel.co.uk

01283 820344

CELEBRATE IN SUDBURY

Thank you for considering The Boars Head as your venue. We can cater for a wide range of events such as Private Dinners, Parties, Banquets and Wakes.

Our 23 bedrooms are available to you and your guests. Recently refurbished, our accommodation is furnished in rustic style surrounded by beautiful 18th century architecture alongside all the mod-cons you would expect from a modern hotel. We have a range of rooms to choose from, all of which include an en-suite bathroom, television, tea and coffee making facilities, hairdryer, ironing board, wardrobe, fresh cosy towels and complimentary toiletries.

All of our prices are inclusive of VAT and include the use of tables, chairs and staffing costs.

Table linen is available at an extra charge

Please do not hesitate to contact us if you have any questions or if you would like to meet with us to discuss your plans further and have a look around.

The Boars Head Events Team

BREAKFAST

£12pp (including unlimited tea & coffee)

Available Monday-Sunday 8-11am

Available for parties of 15 and above

If any dietary modifications are required please notify us with exact numbers and requirements with your final numbers.

Menu

Full English GF*

Local sausage, bacon, fried eggs, hash brown, grilled tomato, mushroom, beans,
buttered toast

Vegetarian Breakfast GF*

Vegetarian sausage, hash brown, grilled tomato, mushroom, beans, buttered
toast

Breakfast Bap GF*

Bacon, sausage, fried egg served in a soft white buttered bap

Extras

Side of Hash Browns £3.50

Side of Black Pudding £4

Jug of fresh orange or apple juice £7.50

Bottle of Prosecco £25

Toast, jams & marmalade GF* £2.50pp

AFTERNOON TEA

£16.50 per person

Available Wednesday-Saturday 2-5pm

A selection of finger sandwiches, homemade cakes, Fresh scones, jam & cream

Unlimited pots of tea & filter coffee for two hours

Add a Glass of Prosecco for £6pp

AFTERNOON BUFFET

Available Monday-Saturday 12-5pm

Available for parties of 20 and above

If any dietary modifications are required please notify us with exact numbers and requirements with your final numbers.

Menu One

£10pp (£11.50 including tea & coffee)

Selection of Sandwiches on white & wholemeal breads

Chunky Chips / Wedges

Homemade Cakes

Freshly made Scones with jam & cream

Menu Two

£13pp (£14.50 including tea & coffee)

Selection of Sandwiches on white & wholemeal breads

Pork Pie

Homemade Sausage Rolls

Chunky Chips / Wedges

Chefs Hot Special e.g quiches or chicken pieces

Homemade Cakes

Freshly made Scones with jam & cream

PARTY BUFFET PACKAGES

£13pp

(£5pp supplement for Friday-Sunday evening)

Available Monday-Sunday 5-9pm

For Parties of 20 and above

If any dietary modifications are required please notify us with exact numbers and requirements with your final numbers.

What's Included

Selection of Sandwiches on white & wholemeal breads

Pork Pie

Homemade Sausage Rolls

Chunky Chips / Wedges

Chefs Hot Special e.g quiches or chicken pieces

Add on

Unlimited Tea & Coffee for 2 hours £2.00pp

Selection of cakes £2.50pp

Selection of puddings from £3.50pp

Q&A

Can I decorate the room?

Yes, you will be able to arrive one hour before to decorate e.g. centre pieces, balloon arches. If you would like to stick anything to the walls we ask for you to use Blu tack.

Can I bring a cake?

Yes, we can provide a cake table for you. If you're wanting us to cut the cake for you please notify us in advance

Can we have a DJ?

Yes, we have a DJ that we can recommend, you're more than welcome to arrange your own DJ, singer or band. We will just need a copy of their public liability insurance and for all of their equipment to be PAT tested.

Do we have a Dancefloor?

Yes, we have a black and white dancefloor to complete your party available to hire for £100

COACH PARTIES

£15.50pp for Main & Pudding

Available Monday-Saturday 12-3pm

Available for parties of 35 and above

No pre-order required

No drinks tabs will be given. All drinks are to be paid for at the bar

If any dietary modifications are required please notify us with exact numbers and requirements with your final numbers.

Add a Starter

Soup or Melon GF* for £3.50pp

Traditional Roast of the Day GF*

A choice of 2 meats served with creamed mash, roast potatoes, yorkshire pudding, pan gravy & seasonal veg

Vegetarian Roast of the Day GF*

Seasonal Vegetables served with creamed mash, roast potatoes, yorkshire pudding, vegetarian gravy

Vegetable Lasagne

house salad & garlic bread

A choice of 3 Traditional Puddings

Add Tea & Coffee for £1.50pp

Something more formal...

OUR 3 COURSE FUNCTION MENU

£26 per person
(Friday- Sunday £4 Supplement)

From this menu we ask that you make a selection of three starters & three mains to which your guests can then select their meal choices from. Pudding choices will be available on the day.

Add an extra course of Cheese for £4.50pp

Extras are priced per person

CANAPÉS

Tomato, garlic & basil bruschetta VO GF* £2.50pp

Smoked salmon bellini GF* £3.50pp

Mini Yorkshire puddings, braised beef & horseradish £3.50pp

Honey & mustard dressed sausages £3.00pp

Multi-seed cheese straws V GF* £2.50pp

On the table

Crusty breads, olive oil &
balsamic VO £2.50pp

Olives & feta V GF £3.50pp
Flat bread & hummus VO £3pp

STARTERS

Tomato & basil soup with crusty bread
(GF*, VO)

Leek & potato soup with crusty bread
(GF*, V)

Flatcap mushroom filled with petit
ratatouille, grilled goats cheese, aged
balsamic (GF, VO)

Chicken liver pate with toasted breads
& cranberry puree (GF*)

Watermelon, honeydew & cantaloupe
melon, fresh fruit, lime syrup & lemon
sorbet (GF, VO)

Panko breaded brie wedges, red grape
& rosemary chutney, dressed leaves
(V)

Cream of garlic mushrooms on toasted
sourdough (GF*, VO*)

Table Sides

*Panache of vegetables included as
standard with our function menu*

Extra vegetables VO* GF £2.50

Roast potatoes V GF £2.50

Skinny Fries V GF £2.50

Dressed salad VO GF £1.50

MAINS

Topside of Derbyshire beef, creamed
mash, roasted potatoes, Yorkshire
pudding, pan gravy (GF*)

Roast turkey, sage & onion stuffing,
creamd mash, roasted potatoes,
pan gravy (GF*)

Pork loin steak, wholegrain mustard mash
& creamd brandy sauce (GF*)

Herb crusted Haddock fillet, herb buttered
crushed potatoes & cream of white wine
sauce

Pan seared pheasant breast, creamd
potatoes, roasted root vegetables & red
wine jus (GF*) (October- March only)

Sundried tomato & pine nut risotto with
parmesan shavings (VO*) (GF*)

Vegetable lasagne with a house salad (V)

Salmon fillet, sautéed potatoes,
tenderstem broccoli & hollandaise sauce
(£3 supplement)

Brisket of beef, creamd potatoes,
roasted carrots & rich burgundy sauce
(£3 supplement)

P U D D I N G S

Choose from our homemade selection of puddings on the day

Add an extra course of Cheese for £4.50pp

LITTLE PEOPLE

Available in conjunction with
'our function menu'

Aged 12 and under



To Start

Tomato soup with crusty bread
VO GF* £3.50

Vegetable sticks, mayo VO GF £3.50

Cheesy garlic bread V £3.50

To Follow

Roast of the Day with mash & roasted
potatoes, Yorkshire pudding, carrots
and peas £6.95

Breaded Chicken Goujons with skinny
fries and baked beans £6.25

Mac & Cheese with garlic bread £5.50

Sausage & Mash with peas, carrots
and jug of gravy £6.25

To Finish

Knickerbocker Glory.
Strawberry & vanilla ice cream, mini
marshmallows, raspberry coulis,
whipped cream £4.75

Mixed Ice Cream.
Two scoops of either chocolate,
vanilla, strawberry or honeycomb
£3.75

Chocolate Brownie with vanilla ice
cream and chocolate sauce £4.75

Jam Sponge with custard £4

DRINKS PACKAGES

Available alongside our Function Menu

BRONZE - £16.50 PP

1 Arrival drink
1/3 bottle wine
Iced water jugs
Prosecco toast
(£2 supplement for premium table wine)

SILVER - £19.50 PP

1 Arrival drink
1/2 bottle premium wine
Still & sparkling bottled water
Prosecco toast

GOLD - £24.50 PP

1 Arrival drink
1/2 bottle premium wine
Still & sparkling bottled water
Champagne toast

Choose two options from each of the relevant below lists

ARRIVAL DRINK

Prosecco
Pimms
Bottle beer
Mimosa
Fresh Orange juice
Elderflower fizz mocktail
Champagne (£2 supplement)

WINE

House Wine
Ponte Gio Bianco
Ponte Gio Rosso
Ponte Gio Rosato

PREMIUM WINE

Cabernet Sauvignon
Merlot
Shiraz
Pinot Grigio
Sauvignon
Chardonnay
Pinot Blush
Zinfandel

ACCOMMODATION

Our 23 bedrooms are available to you and your guests. These are a combination of Double, Twin and King Rooms. We can also provide Z-beds and travel cots at an supplementary cost per night

Prices are from £70 per room per night

TIPI WEDDINGS

When planning your wedding day, you may want to consider a unique venue that you and your guests will remember for a lifetime – that’s why we work closely with Sami Tipi to provide an unforgettable experience on your special day!

At The Boars Head, we pride ourselves on our fantastic service and years of wedding experience, allowing you a stress-free experience to enjoy the celebration. Our venue boasts a 2.5-acre exclusive field, a beautiful hotel with up to 23 rooms and plenty of parking for your guests. When you book an initial consultation with us, our wedding coordinator, Gabrielle, will give you a tour of the venue and discuss what you’re expecting on the day (such as guest numbers). If you’ve already decided on a date and would like to book a Tipi, always check with Sami Tipi to ensure they have availability for your chosen date.

If you’re looking for an extraordinary way to celebrate your wedding day in style, contact us today for more information or to book a consultation. Our team will be happy to talk you through the details!





At The Boars Head Hotel, we like to keep things as simple as possible including our terms of business. This is to ensure that each party is familiar with the terms and conditions outlined before continuing with the booking process.

For a full copy of our Terms and Conditions please contact our main reception

To confirm your booking we would require a £100.00 non refundable deposit two weeks after your enquiry, we then require full payment 48 hours before your event.

V - Vegetarian VO - Vegan Option GF - Gluten Free * - Adaptable



@jchotels_bh

Station Road, Ashbourne, DE6 5GX

www.boars-head-hotel.co.uk | 01283 820344
enquiries@boars-head-hotel.co.uk