

Champagne Breakfast

AVAILABLE MONDAY - SATURDAY 8AM-11:30AM

£26.50 PER PERSON

TO START

GRANOLA POT (V,GF*)

Greek yoghurt, summer fruit compote, granola topping

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 sugar, maple syrup or honey

TO FOLLOW

TRADITIONAL HEARTY BREAKFAST (GF*)

sausage, bacon, black pudding, tomato, mushrooms, beans, eggs, hash browns, toast

VEGETARIAN BREAKFAST (GF*)

vegetarian sausages, tomato, mushrooms, baked beans, eggs, hash browns, toast

VEGAN BREAKFAST (GF*)

vegan sausages, tomato, mushroom, baked beans, sauteed potatoes, 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

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 £26

FRIDAY & SATURDAY EVENING'S (5PM ONWARDS) £30

SOPHIE SAX LIVE EVERY FRIDAY IN DECEMBER

TO START

ROASTED PARSNIP & CHEDDAR SOUP (VEGAN*,GF*)

herb oil, parsnip crisps, bread

CHICKEN & SMOKED BACON TERRINE (GF*)

caramelised red onion chutney, focaccia bread

WILD MUSHROOM ARANCINI (VEGAN*)

spiced tomato fondue, balsamic reduction

MARINATED MELON SALAD (VEGAN*, GF*)

honey & ginger syrup, crispy goats cheese

TO FOLLOW

BUTTERED ROASTED DERBYSHIRE TURKEY BREAST (GF*)

rosemary roasted potatoes, caramelised red onion & chestnut stuffing, mash potatoes, pigs in blankets, turkey gravy

CRISPY PHEASANT BREAST (GF*)

sauteed sprouts, smoked bacon, honey glazed carrots, parmentier potatoes, rosemary & garlic butter

PAN FRIED SEABASS FILLET

herbed crushed potatoes, cabbage, peas, samphire, white wine & shallot clam sauce

BRAISED SHORT RIB BEEF BOURGUIGNON (GF)

chestnut mushrooms, silver skin onions, red wine sauce, horseradish mash potatoes, roasted carrots

ROASTED BUTTERNUT SQUASH & RED PEPPER FILO WELLINGTON (VEGAN)

new potatoes, green vegetables, tomato & basil sauce

TO FINISH

PLEASE CHOOSE FROM OUR DAILY PUDDING MENU

Christmas Day

£105 PER PERSON

CHILDREN £52.50 (UNDER 5'S £17.50)

TO START

ROASTED BUTTERNUT SQUASH & CARAMELIZED RED ONION SOUP (VEGAN*, GF*)

crispy onions, herb oil

CRISPY POTATO TERRINE (V, GF*)

wild mushrooms, goats cheese, hollandaise sauce

TIKKA CURED SALMON (GF)

tikka mayonnaise, spiced peppers, crispy salmon skin

SLOW COOKED PULLED BEEF CROQUETTE

roasted red pepper sauce, chive oil

SORBET

LEMON & GINGER SORBET (V,GF*)

spiced ginger crumb

TO FOLLOW

HERB BUTTERED ROAST DERBYSHIRE TURKEY BREAST (GF*)

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

SLOW COOKED BEEF SIRLOIN (GF*)

buttered mashed potatoes, yorkshire pudding, roasted carrots red wine sauce,

HERBED COD LOIN (GF*)

white onion puree, crab and king prawn spring roll, potato terrine, samphire, cauliflower, spinach & basil sauce

ROASTED BUTTERNUT, CHICK PEA & CHERRY TOMATO FILO WELLINGTON (VEGAN)

new potatoes, roasted vegetables, rustic tomato sauce

TO FINISH

PLEASE CHOOSE FROM OUR CHRISTMAS DAY PUDDING MENU OR CHEESEBOARD

TEA, COFFEE, PETIT FOURS

Boxing Day

SERVED 12-9PM 3 COURSES £34

TO START

GARLIC & HERB MUSHROOMS (V,GF*)

toasted focaccia bread, parmesan cheese, herb oil

CREAMED TOMATO & BASIL SOUP (VEGAN*, GF*)

tomato concasse, crusty bread

HOMEMADE GAME TERRINE (GF*)

spiced beetroot chutney, salad, bread

PEA & PARMESAN ARANCINI

rustic tomato sauce, herb oil

KING PRAWN COCKTAIL (GF*)

marie rose sauce, buttered granary bread

TO FOLLOW

HONEY & MUSTARD GLAZED HAM (GF*)

mashed potatoes, rosemary roasted potatoes, cheddar & parsley sauce

SLOW ROASTED TOP SIDE OF BEEF (GF*)

mashed potatoes, beef dripping potatoes, yorkshire pudding, beef & red wine gravy

BUTTERMILK CHICKEN CURRY (GF*)

naan bread, onion bhaji, mango chutney

CHARGRILLED GAMMON STEAK (GF*)

free range eggs, twice cooked chips, peas

BEEF LASAGNE

twice cooked chips, dressed salad

Continued...

THE BOARS HEAD BURGER

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

PAN SEARED SEABASS FILLET (GF*)

parmentier potatoes, charred broccoli, peas, leeks, hollandaise sauce

CHARGRILLED 8OZ RUMP STEAK (£3 SUPPLEMENT) (GF*)

twice cooked chips, thyme roasted tomatoes, mushroom, beer battered onion rings

MEDITERRANEAN VEGETABLE TAGLIATELLE

roasted tomato sauce, parmesan shavings

TO FINISH

CHRISTMAS PUDDING (V)

brandy anglaise

CHOCOLATE BROWNIE (V)

salted caramel ice cream, warm chocolate fudge sauce

TREACLE SPONGE (V)

custard

APPLE & CRANBERRY CRUMBLE (V)

custard

LEMON CHEESECAKE (V)

chantilly cream, lemon crisp

CHEESEBOARD (V,GF*)

mature cheddar, Hartington brie, stilton
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

WILD MUSHROOM ARANCINI

herb toasted bread

TO FINISH

CHOCOLATE TORTE (GF)

vegan vanilla ice cream

BREAD & BUTTER PUDDING

soya milk custard

VEGAN ICE CREAM & SORBET SELECTION (GF*)

TO FOLLOW

ROASTED BUTTERNUT & RED PEPPER FILO WELLINGTON

new potatoes, green vegetables, rustic tomato & basil sauce

SWEET POTATO & SPINACH RED LENTIL DAHL (GF*)

rice, mango chutney

Kids Menu

AVAILABLE ALONGSIDE OUR CHRISTMAS FAYRE &
BOXING DAY MENU FOR GUESTS UNDER AGE 12

3 COURSES £15

TO START

TOMATO SOUP (V,GF*)

CHEESEY GARLIC BREAD (V)

CRUDITES & HUMMUS (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 STRIPS

skinny fries, beans

New Years Eve Dinner Dance

£85 PER PERSON

CANAPES ON ARRIVAL BREADS, OLIVES & OILS TO START

ROASTED PARSNIP & PARMESAN SOUP (VEGAN*, GF)

truffle oil, parsnip crisp

KING PRAWN & CRAB RAVIOLI

thai coconut broth, crispy egg noodles

GOATS CHEESE, BALSAMIC & TOMATO TART (V)

red onion jam, walnut & rocket salad

SLOW COOKED CIDER PULLED PORK (GF*)

free range egg benedict, toasted muffin, hollandaise sauce

TO FOLLOW

SLOW ROASTED RIB OF BEEF (GF*)

horseradish & pomme puree, roasted shallot, glazed carrots, beef & red wine jus

BUTTERED ROASTED CHICKEN SUPREME (GF*)

dauphinoise potatoes, roasted vegetables, wild mushroom & tarragon sauce

LAMB BALLANTINE

mini shepherds pie, roasted root vegetables, potato terrine, minted lamb jus

CURRIED MONKFISH (GF*)

tomato & coconut sauce, bombay potatoes, spiced onion, coriander rice

PEA & SPINACH RISOTTO (GF)

mint & pinenut pesto, roasted cherry tomatoes

TO FINISH

PLEASE CHOOSE FROM OUR NEW YEAR'S EVE PUDDING MENU

OR CHEESE BOARD

COFFEE & CHOCOLATES

WHY NOT STAY THE NIGHT?

DINNER, BED & BREAKFAST FOR 2 PEOPLE - £290

HOW TO BOOK

Online: www.boars-head-hotel.co.uk/book-a-table/

Call: 01283 820344

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

For tables of 12+ please contact our reception
to make your reservation

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

All dishes marked: (GF) are Gluten Free and (GF*) Gluten Free adaptable. 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 4:30pm on
New Year's Eve.

Our Breakfast Menu will not be available on Christmas Day, Boxing Day or New Year's Eve

TERMS & CONDITIONS

1. A non-refundable deposit of £10 per adult and a Pre-Order are required to confirm bookings for over 12 people, this applies to both our Christmas Menus and Gastro Menu. Deposits must be paid within 14 days of a telephone/email booking or your booking may be cancelled. Pre-orders are required at least one week in advance of your booking

2. A non-refundable deposit of £10 per adult is required for ALL bookings on Boxing Day and for Christmas Day and New Year's Eve a non-refundable deposit of £25 per adult is required. Deposits must be paid within 14 days of a telephone/email booking or your booking may be cancelled. Pre-orders for larger tables are required at least one week in advance of your booking

2. Bookings can only be held for numbers in relation to the deposit paid. E.g. a booking for 12 people will only be guaranteed if a deposit of £120 has been paid

3. ALL DEPOSITS & FULL PRE-PAYMENTS ARE NON-REFUNDABLE. 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 Year's 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