



JC
HOTELS

Christmas
AT
THE BOARS HEAD

Sudbury, Derbyshire, DE6 5GX

www.boars-head-hotel.co.uk

01283 820344



Welcome

As Christmas 2019 quickly approaches, I still cannot believe that this will be my 36th Christmas celebrating with both old and new customers here at The Boars Head.

This year our dedicated team of chefs, led by Chris and my wife Gail, have tried, tested and created exciting dishes for what promises to be an exceptional set of Christmas menus

As always the warmest welcome awaits you in The Royal Boar Restaurant; 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 all of my Christmases as a landlord I have learned to understand that the smallest things matter and as a team we will do everything we can in order to ensure that you really do have an amazing Christmas experience with us

The team and I look forward to welcoming you to The Boars Head for a memorable Christmas and New Year

John Crooks





Christmas Fayre Lunch

Served 30th November and 2nd-23rd & 28th-31st December

Monday - Saturday = £20

To Start

Roasted Carrot & Thyme Creamed Soup (GF)
crispy chick peas

Pheasant & Black Pudding Croquette
parsnip purée, leeks, redcurrant reduction

Melon & Orange Salad (GF, Ve)
watermelon & ginger sorbet

Chicken Liver Parfait (GF)
toasted onion bread, rum & raisin relish

To Follow

Buttered Roast Turkey (GF*)
creamed & roasted potatoes, sage & onion stuffing, pig in blanket, pan juices

Rosemary Seared Pheasant Breast (GF)
herb crushed potatoes, orange & port jus

Seabream (GF)
bubble & squeak, tenderstem broccoli, white wine & chive sauce

Leek & Potato Crumble (GF*)
stilton anglaise

To Finish

Please choose from our Pudding Menu

Tea, Coffee & Mince Pies



Christmas Fayre Evening

Served 30th November and 2nd-23rd & 28th-30th December

Party Nights = November 30th & December 6th, 7th, 13th, 14th, 19th, 20th & 21st

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Non Party Night = £26

Thursday Party Night = £28

Friday Party Night = £29

Saturday Party Night = £30

To Start

Creamed Cauliflower Soup (GF)

chive & garlic croutons

Pheasant & Black Pudding Croquette

parsnip purée, leeks, redcurrant reduction

Smoked Haddock & Spring Onion Fishcake

cheddar sauce

Chicken Liver Parfait (GF)

toasted onion bread, rum & raisin relish

To Follow

Buttered Roast Turkey (GF*)

creamed & roasted potatoes, sage & onion stuffing, pig in blanket, pan juices

Ale Braised Beef Brisket (GF)

roasted vegetables, horseradish creamed potatoes, red wine jus

Rosemary Seared Pheasant Breast

herb crushed potato, orange & port jus

Seabream (GF)

bubble & squeak, tenderstem broccoli, white wine & chive sauce

Chargrilled Aubergine (GF, Ve)

tofu, Mediterranean tomato salsa, rosemary & ginger crumble

To Finish

Please choose from our Pudding Menu

Tea, Coffee & Mince Pies



Festive Sunday's

Served December 1st, 8th, 15th, 22nd & 29th

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Lunch & Evening = £20

To Start

Tomato & Basil Soup (GF)
herb croutons

Chicken Liver Parfait
red onion chutney, toasted breads

Assiette of Melon (GF, Ve)
fruit compote, mint syrup

Smoked Haddock Kedgerree (GF)
poached hen's egg, chives

To Follow

Roast Silverside of Beef (GF*)
creamed & roasted potatoes, Yorkshire pudding, pan gravy

Buttered Roast Turkey Breast (GF*)
creamed & roasted potatoes, sage & onion stuffing, pig in blanket,
turkey gravy

Pan Seared Pheasant Stroganoff (GF)
herbed rice

Seabream (GF)
sautéed potatoes, green beans, white wine & chive sauce

Pea, Brie & Leek Risotto (GF)
rocket, parmesan salad

To Finish

Please choose from our Pudding Menu

Tea, Coffee & Mince Pies



Puddings

Our Puddings will be served throughout the whole of December

Christmas Pudding (GF*)

sticky date sponge, brandy soaked mincemeat, brandy sauce

Baileys Ice Cream

Belgian chocolate sauce, vanilla crumb

Rum & Raisin Cheesecake (GF)

spiced rum syrup

Maple & Ginger Bread Waffle

spiced apple compote, honeycomb sauce

Mulled Wine Winter Berry Pavlova (GF)

vanilla bean cream

Selection of Cheeses

house chutney, grapes, biscuits



Christmas Eve

Lunch = £20

Evening = £24 (Local Brass Band Performing Live)

To Start

Broccoli & Blue Cheese Soup
sour cream

Three Bird Game Terrine
spiced tomato chutney, sour dough crisp

Quail Scotch Eggs
pickled cauliflower, silver skin onion, sweet mustard purée

Chargrilled Cauliflower
potato gnocchi, chestnut mushroom

To Follow

Pork Wellington
chive creamed potatoes, green beans, toffee apple sauce

Beef Bourguignon (GF)
silver skin onions, smoked pancetta, button mushrooms,
thyme creamed potatoes, red wine jus

Chestnut Stuffed Pheasant Breast (GF)
potato fondant, glazed carrot, redcurrant jus

Seabream (GF)
mini cumin fondant potato, curried parsnip bhaji, pea purée,
tomato & coconut sauce

Chargrilled Aubergine (GF)
tofu, Mediterranean tomato salsa, rosemary & ginger crumble

To Finish

Please choose from our Pudding Menu

Tea, Coffee & Cookies



Christmas Day

£92.50

To Start

Roasted Butternut Squash & Orange soup (GF)
sour cream, thyme croutons

Compressed Melon (GF, Ve)
pineapple & grape salsa, white wine sorbet

Prawn & Tomato Cocktail
baby little gem, smoked Marie Rose sauce, seeded bread & butter

Cider & Honey Pressed Ham Hock
pickled onion & cauliflower brioche croutons, mustard mayo

Fish

Home Cured Beetroot & Gin Sea Trout (GF)
quail egg, bacon crumb

Sorbet

Elderflower Sorbet (GF*)
spiced ginger bread biscuit

To Follow

Butter Roasted Turkey Breast (GF*)
pig in blanket, roasted & creamed potatoes, cranberry compote, turkey gravy

Roast Sirloin of Beef (GF*)
dripping roasted potatoes, garlic creamed potatoes, ale Yorkshire pudding, red wine jus

Pan Seared Hake Supreme (GF)
leeks, broad beans, pomanna potato, lemon beurre blanc sauce

Caramalised Onion & Roasted Vegetable Tarte Tatin
buttered new potatoes, charred cauliflower, watercress pesto

To Finish

Please choose from our **Christmas Day Pudding Menu**

Bears Head Cheese Table

Tea, Coffee & Petit Fours



Boxing Day

Lunch = £27

Evening = £26 (Live Music Performer)

To Start

Spiced Tomato & Pepper Soup (GF)
cheese croutons

Chicken Liver Parfait (GF)
caramelised white onion marmalade, crisp bread

Sautéed Garlic Mushrooms Crostini
smoked paprika & garlic butter

Crispy Goats Cheese
sweet & sour relish, herb salad, honey & lemon vinaigrette

To Follow

Apricot & Rosemary Stuffed Shoulder of Lamb (GF*)
creamed & roasted potatoes, minted red wine jus

Pan Seared Seabream (GF)
creamed leeks, crushed peas, cabbage, glazed potato, crayfish sauce

Herb Crumbed Pork Steak (GF*)
carrot puree, thyme creamed potatoes, green beans, malbec reduction

Pea, Brie, Leek Risotto (GF, Ve*)
rocket & parmesan salad

To Finish

Please choose from our Pudding Menu

Tea, Coffee & Mints



Festive Breakfast

Our Festive Breakfasts will be served
Friday 27th December to Monday 30th December

8:30am - 11am

£15

(Add a glass of Champagne for £5)

To Start

Granola Pot

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

Fresh Fruits (GF, Ve)

with iced ginger sorbet

American Pancakes

with seasonal fruits & cream

Highland Porridge Oats

fruit compote or cinnamon & apple

To Follow

Traditional Hearty Breakfast (GF*)

Wild's pork sausages, bacon, black pudding, fried bread, tomato, mushrooms & beans, with eggs cooked to your liking

Eggs Benedict (GF*)

breakfast muffin with parma ham, poached egg & hollandaise sauce

Scottish Smoked Salmon (GF*)

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

Kedgeree

curried haddock risotto with poached egg & chives

Omelette (GF, Ve*)

wild mushrooms, spanish onion & mature cheese omelette

To Finish

Freshly baked croissants, toast, Danish pastries & preserves

All complemented with a choice of juices, infusion teas or coffee



New Year's Eve

It's time to get your dancing shoes and masks on ready to celebrate the arrival of 2020 with a Fabulous Masquerade Party!

£70

To Start

Pea & Broad Bean Soup (GF*, Ve*)
poached egg, black pepper crumb

Hot Smoked Salmon (GF*)
prawn tian, compressed cucumber, crisp bread

Confit Duck Leg Ravioli
sweet pickled carrot, duck consommé

Wild Mushroom Arancini
pear, parmesan salad, noilly prat sauce

Sorbet

Pink Champagne Sorbet (GF)
raspberry crumb, rosemary gel

To Follow

Rib of Beef (GF*)
dripping roasted potatoes, rosemary glazed carrot, ale Yorkshire pudding, beef jus

Duck Breast (GF)
dauphinoise potato, pea purée, parsnip crisp, blackberry & port reduction

Pan seared Coley Loin (GF)
potato fondant, crab & chive brûlée, leeks, white wine buerre blanc sauce

Pea, Spring Onion, Sweet Potato & Smoked Brie Frittata (GF)
honey roasted carrot, sundried tomato, rosemary pesto

To Finish

Pudding Menu or Cheese & Biscuits

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
along with pre-order form
(This applies to every booking)

All dishes marked: (GF) are Gluten Free and
(GF*) can be adapted to be Gluten Free*. Vegan dishes are marked (Ve) and
(Ve*) for Vegan adaptable dishes.

Please ensure all Gluten Free dishes are specified on pre-order sheets.
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.

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 Parties are required by 1st October 2019. After this date bookings can only be held for numbers in relation to the deposit paid E.G a booking for 40 people will only be guaranteed if a deposit of £400 has been paid before 1st October.
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 Years Eve Bookings are required by the 1st December. Bookings made after this date will require full payment immediately
5. A pre-order for starters & main courses are required for ALL bookings a minimum of 7 days prior to your reservation
6. ALL bookings and deposits will be confirmed to you in writing or by email



Stay this Christmas

Whether an overnight break or something a little longer, a warm welcome is always guaranteed here at The Boars Head!

December Tariff

Double Room per night - £80

Double Room per night (single occupancy) - £70

King or Twin Room per night - £90

King or Twin Room per night (single occupancy) - £80

All rates are inclusive of continental or full english breakfast & VAT at 20%

Two Night Special Break

Why not join us for a 2 night break this December?

Any 2 nights Bed & Breakfast with 3 course evening meals in our Royal Boar Restaurant

£220 based on 2 people sharing a room

£165 single occupancy room

*A surcharge of £10 per room per night will be added on stays involving Fridays & Saturdays

The Christmas Break

Join us for a 3 Night Festive Break over Christmas

The Christmas Break begins on Christmas Eve with a meal in our Royal Boar Restaurant to the accompaniment of a local brass band.

Christmas Day is started with a hearty breakfast, followed by a traditional 7 course lunch in our Royal Boar Restaurant. The evening is enjoyed around the open fire with a festive buffet supper.

Again Boxing Day is started with another hearty breakfast, with dinner being served in our Royal Boar Restaurant accompanied by Live Music.

Another fabulous breakfast starts off December 27th prior to departure, unless you choose to stay on another night!

Double Occupancy £630

Single Occupancy £400



Our Bar & Carvery

As well as our Royal Boar Restaurant we also have a popular Gastro Menu & Carvery, served in our Bar Area.

Our traditional carvery is available Monday to Saturday lunchtime 12-2pm and evening 6-9pm. It is also available on Sunday's 12-8:30pm.

To compliment our carvery we have an extensive gastro menu along with our daily specials boards, available 12-9:30pm daily

*Please note that our Gastro Menu and Carvery are not available on Christmas Day or after 2pm on New Year's Eve

Our Other Hotels

For details of our other hotels please visit our website
www.jchotels.co.uk

Littleover Lodge

222 Rykneld Road
Derby
DE23 4AN
01332 510161
www.littleoverlodge.co.uk

The Lion Hotel

Bridge Street
Belper
DE56 1AX
01773 824033
www.lionhotelbelper.co.uk



Restaurant 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 is required to confirm your booking (all bookings). For Christmas Day and New Year's Eve a Non-Refundable deposit of £25 is required

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.



Pre Order Sheet



Station Road, Draycott in the Clay, Ashbourne, Derbyshire, DE6 5GX
01283 820344

To be completed by ALL bookings and required 7 days in advance of your reservation - Thank you

STARTERS

MAINS

PUDDINGS (NON-COMPULSORY)

WINE & DRINKS CAN ALSO BE PRE-ORDERED TO ENSURE AVAILABILITY