

Burns Night Supper

with traditional Scottish Piper

Friday 24th January 2020. £38 per person.

7.30pm arrival for 8pm sit down.
Glass of Prosecco on arrival

Starter

Scotch whisky cured salmon, compressed cucumber,
flavours of beetroot

or

Scotch whisky cured pineapple, compressed cucumber,
flavours of beetroot

The Haggis

Haggis, neeps & tatties, Scotch whisky to toast

or

Vegetarian haggis, neeps & tatties, Scotch whisky to toast

Intermediate

Irish Bru sorbet

Mains

Individual Scottish beef wellington, baby vegetables,
spinach mash, thyme jus

or

Individual mushroom & goats cheese wellington,
baby vegetables, spinach mash, thyme jus

Pudding

Traditional Scottish Cranachan

or

Selection of Scottish cheeses, oatcakes

To finish

Freshly brewed Pollards coffee & homemade chefs treat



Make a night of it!

Special rate of £199 per room per night to include Bed,
Breakfast & Burns Night Supper for 2.

Christmas Gifts

Gift wrapped

Christmas Hampers - £25

Individually wrapped Christmas pudding, four fruit marmalade, breakfast jam, mixed fruit chutney, hand crafted truffles - all homemade at The Chequers. Also, a bottle of Chequers Ale, brewed for us by Peak Ales on The Chatsworth Estate. All items are also available individually from The Chequers.

Personalised Christmas Gift Vouchers

Stuck for a present for somebody that has everything? Available in any denomination. Please telephone.

Christmas & New Year opening times

CHRISTMAS EVE

12noon until 6pm - usual menus



CHRISTMAS DAY

Closed



BOXING DAY

12noon until 4pm - bookings essential - usual menus



27th, 28th, 29th & 30th DECEMBER

12noon until 8.30pm - usual menus



NEW YEAR'S EVE

12noon until 4pm, then New Year's Eve Celebration Dinner from 7pm until 9pm for pre booked tables only



NEW YEAR'S DAY

12noon until 4pm - usual menus

& Christmas New Year



The Chequers Inn
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Christmas Menu

Please request this menu when booking

2 courses & coffee - £22 - 3 courses & coffee - £27
From Friday 6th December to Sunday 22nd December

Starters

Caramelised cauliflower & Black Bomber cheese soup,
wild mushroom scone, truffle oil

Chequers duck pastrami, chestnut cream, pickled turnip, quince jelly,
ciabatta croute, pomegranate

Cranberry cured mackerel, saffron poached pear,
horseradish powder, beetroot textures

Goats cheese cheesecake, tropical fruit gel, charred clementine,
candied figs, chicory

Mains

Roast Derbyshire turkey, beef dripping roasties, cranberry &
herb stuffing, pigs in blankets, bread sauce

Derbyshire daube of beef, dauphinoise potato, Hartington Blue
cheese bon bon, glazed root vegetables, braised kale, veal jus

Twice baked leek & chive soufflé, honey glazed shallots, celeriac &
apple veloute, hazelnut praline crumb, sprout petals

Pan fried red mullet, curried coconut & shellfish chowder,
Bombay potatoes, sea vegetables, crab bhajee

All served with seasonal vegetables

Puddings

Traditional homemade Christmas pudding, brandy sauce

Mochachino & pecan torte, bruleed bananas, Baileys ice cream,
chocolate fudge sauce

Passion fruit & vanilla crème brulee, cinnamon &
white chocolate biscotti

Cheese selection, Chequers chutney, biscuits, grapes & celery

To finish

Freshly brewed Pollards coffee & mini mince pie

If your party is larger than 10 people, we will request your menu choices in advance.



Christmas Brass Band Concerts

Monday 16th & Monday 23rd December.
£20 per person.

We are delighted to host the Hathersage Brass Band for a
fun evening of carols and great food.

Arrive at 7.30pm for 8pm sit down. The Band will play a mix
of traditional & festive tunes, with our famous homemade
Steak & Ale Pie served during the interval, followed by
coffee & mince pies.

Bookings only and full non refundable payment required
upon booking.



Make a night of it!

Special rate of £100 per room per night to include Bed,
Breakfast & Brass Band Concert for 2.



Our New Private Dining Room

Whether it's a special occasion or just a family get
together, we can offer our beautiful private dining room
for up to 20 guests. Our menus are flexible to suit your
requirements. Please ask to view our new facility and
chat through your requirements.

New Year's Eve Celebration Dinner

£55 per person.

Book your table any time between 7pm and 9pm.
Glass of chilled Prosecco and canapés on your arrival.

Starters

Confit duck & marmalade terrine, heritage beetroot carpaccio,
orange textures, balsamic, pinenuts, jaffa brioche
or

Hay & thyme ash rolled goats cheese crostin, rum baba,
roasted pineapple, lychee

Fish

Gin cured mackerel, cucumber essence, horseradish sherbert,
black pudding crumb, pickled samphire

Intermediate

Sir Robin of Locksley Sheffield Gin & tonic sorbet, violet crystals

Mains

Beef fillet, oxtail tortellini, Black Bomber gratin, Guinness onion
potato cake, braised kale, roasted roots, red wine jus
or

Puy lentil, wild mushroom & sage strudel, sticky red cabbage,
cranberries, fondant potato, charred leeks, spiced squash veloute

Pudding / Cheese

Assiette of puddings - Salted caramel chocolate fondant,
nougat semifreddo, passion fruit & custard doughnut,
roasted white chocolate, tropical fruit
or

Cheese selection, Chequers chutney, biscuits, grapes & celery

To finish

Freshly brewed Pollards coffee & homemade chef's treat



Make a night of it!

Special rate of £235 per room per night to include Bed,
Breakfast & New Years Eve Celebration Dinner for 2.