

Burns Night Supper

with traditional Scottish Piper

Saturday 27th January 2018. £36 per person.

7.30pm arrival for 8pm sit down.

Glass of chilled Prosecco on arrival.

Starter

Scotch whisky cured salmon, pearl barley,
flavours of beetroot

or

Scotch whisky cured rhubarb, pearl barley,
flavours of beetroot

The Haggis

Haggis, neeps & tatties, Scotch whisky to toast

or

Vegetarian haggis, neeps & tatties,
Scotch whisky to toast

Intermediate

Irn Bru sorbet

Mains

Scottish venison wellington, baby
vegetables, thyme jus

or

Mushroom & lentil wellington, baby
vegetables, thyme jus

Pudding

Traditional Scottish Cranachan

or

Selection of Scottish cheeses, Nairn's oatcakes

To finish

Freshly brewed Pollards coffee & homemade
chef's treat

Weekend Brunch

Available by our roaring fire on the last 3 weekends in

December - 16th & 17th, 23rd & 24th, 30th & 31st.

From 9am until 12 noon. Bookings advisable.

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 6.00pm

CHRISTMAS DAY
Closed

BOXING DAY
12noon until 4pm - bookings only

27th, 28th, 29th & 30th DECEMBER
12noon until 9pm

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

& Christmas New Year



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Christmas Menu

Please request this menu when booking

2 courses & coffee - £22

3 courses & coffee - £27

From Monday 4th December to Saturday 23rd December

Starters

Watercress soup, potato dumpling, chive foam

Duck liver parfait, Cumberland sauce, sour dough croute

Smoked salmon, compressed cucumber,
G& T jelly, herbs

Grilled goats cheese, beetroot various ways, candied
walnut, rocket, Marsala & cider vinegar pearls

Mains

Roast Norfolk turkey, beef dripping roasties, sage &
onion stuffing, pigs in blankets, bread sauce

Slow cooked shin of beef, creamy mash,
crispy shallot rings, port gravy

Lentil & porcini loaf, roast potatoes, thyme gravy

Pan fried seabass, tomato & mussel saffron broth,
pan haggerty

All served with seasonal vegetables

Puddings

Traditional homemade Christmas pudding, brandy sauce

Sticky toffee bread & butter pudding, custard

Poached pear, passion fruit non-dairy pannacotta,
coriander tuille, coriander cress

Cranberry Wensleydale, Chequers chutney,
ginger biscuit

To finish

Freshly brewed Pollards coffee & mince pie

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

Boxing Day Menu

2 courses & coffee - £24.00 - 3 courses & coffee - £29.00

Starters

Crab bisque, corn bread

Honey glazed Braffords goats cheese, figs,
golden beetroot, pomegranate

Smoked salmon, apple, fennel, avocado puree,
crispy chicken skin

Wild mushrooms on toast, tarragon cream sauce

Game terrine, Cumberland sauce, focaccia croute

Mains

New Close Farm roast sirloin of beef, mash & roast
potatoes, seasonal vegetables, Yorkshire pudding,
red wine gravy

Honey glazed ham hock, bubble & squeak,
star anise carrots, parsley sauce

Corn fed chicken breast, celeriac fondant, peas, bacon,
thyme sauce

Jerk cauliflower, peas & rice, dumplings

Seabass, flavours of Jerusalem artichoke,
chanterelles, herb oil

Puddings

Chocolate delice, salted caramel sauce,
honeycombe ice cream

Passion fruit pannacotta, tropical fruit salad

Pear tart, vanilla ice cream

Parkin, apple compote, custard

Bomber & Stilton from Hartington, grapes,
celery, biscuits

To finish

Freshly brewed Pollards coffee & chef's homemade treat

New Year's Eve Celebration Dinner

£55 per person.

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

Starters

Confit duck, chicken & ham hock mosaic terrine,
charred sourdough, apricot gel, red wine vinegar pearls

or

Heritage tomato terrine, mozzarella, pesto

Fish

Crab & sole paupiette, sea vegetables,
chive butter sauce

or

Chargrilled aubergine, tofu 'ricotta', olive tapenade

Intermediate

Champagne sorbet

Mains

New Close Farm beef fillet, smoked mash, roasted
beets, crispy kale, mulled wine jus

or

Wild mushroom tortellini, truffle sauce, rocket

Pudding / Cheese

Chocolate assiette – Chocolate delice, Black Forest
gateau, pistachio ice cream, chocolate tuille, brownie
crumb, passion fruit puree

or

Bomber & Stilton from Hartington, grapes,
celery, biscuits

To finish

Freshly brewed Pollards coffee &
homemade chef's treat