

Burns Night Supper

with traditional Scottish Piper

Saturday 21st January 2017. £36 per person.

7.30pm arrival for 8pm sit down.

Glass of chilled Prosecco on your arrival.

Starter

Edinburgh elderflower gin cured salmon, cucumber & watercress emulsion

or

Vegetable broth, Mull of Kintyre Cheddar toast

Intermediate

High Peak haggis, neeps & tatties,
Scotch whisky to toast

or

Vegetarian haggis, neeps & tatties,
Scotch whisky to toast

Mains

Slow braised beef brisket, haggis croquette,
parmentier potatoes, carrot puree, baby leeks, turnips,
Deuchars beer gravy

or

Mull of Kintyre cheddar sausage, confit garlic mash,
roasted red pepper sauce, tomato chutney

Pudding

Triple chocolate brownie, whisky ice cream, caramel
mousse, chocolate soil

or

Selection of local cheeses, tracklement & biscuits

To finish

Freshly brewed coffee & homemade chef's treat

Gift Ideas for Christmas and beyond

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 8.45pm

•

CHRISTMAS DAY

Closed

•

BOXING DAY

12noon until 4pm

•

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

12noon until 9pm

•

NEW YEAR'S EVE

12noon until 4pm, then New Years Eve Celebration Dinner from
7pm until 9pm for pre booked tables

•

NEW YEAR'S DAY

12noon until 4pm



The Chequers Inn

Froggatt Edge, Hope Valley, Derbyshire S32 3ZJ.

T: (01433) 630231

info@chequers-froggatt.com | www.chequers-froggatt.com

 Christmas
& New Year



The Chequers Inn - Froggatt Edge

Christmas Menu

2 courses & coffee - £22.00

3 courses & coffee - £27.00

From Thursday 1st December to Saturday 24th December

Starters

Celeriac soup, Jerusalem artichoke crisp, truffle oil

High Peak ham hock croquette, black pudding,
burnt apple puree, kale, cranberry gel

South coast white crab, compressed watermelon,
cucumber ketchup

Beetroot pearl barley, horseradish tuile, sprout leaves,
clementine gel

Mains

Breast of turkey, confit leg, honey & thyme root
vegetables, duck fat roasties, buttered sprouts, pig in
blanket, roasting gravy

Loin of cod, pickled cockles, creamed parsnip mash,
roasted butternut squash, samphire & walnut pesto

Slow braised short rib of Derbyshire beef, fondant
potato, Savoy cabbage, salsify, Madeira jus

Chestnut pappardelle, roast chestnut, cavolo nero
cabbage, Parmesan & cream cheese

Puddings

Traditional homemade Christmas pudding,
brandy sauce, cranberries

All spice pannacotta, mulled wine gel, satsuma &
poppy seed shortbread

White chocolate & cranberry bread & butter pudding,
custard and mince pie ice cream

Selection of local cheeses, tracklement & biscuits

To finish

Freshly brewed coffee & Christmas pastry

If your group 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

Confit turkey & clementine samosa, cranberry mayo,
candied lemon rind

Peakland Blue, baby pear & apple salad, pineapple gel,
candied walnut

Slow braised pigs cheek, smashed swede, poached
plum, crackling crisp

Carrot, clementine & coriander soup, caraway croutons,
chive cream cheese

Smoked salmon, shallots, capers, avocado ice cream,
sourdough crisp

Mains

Roast striploin of Derbyshire beef, duck fat roasties, trio
of cabbage, roasted root vegetables, Yorkshire pudding,
roasting gravy

Honey roast Derbyshire ham, wholegrain mustard
new potatoes, baked pineapple, braised red cabbage,
Cumberland sauce

Wild mushroom, spinach & smoked Cheddar pithivier,
bubble & squeak cake, buttered kale, baby turnip,
sherry gravy

Lemon & thyme roasted corn fed chicken, Tuscan bean
stew, walnut crusted fine beans, poultry jus

Cider cured sea trout, wild rice, brown crab sauce,
sea vegetables

Puddings

Chequers traditional Christmas pudding,
brandy sauce, cranberries

Apple & cranberry crumble, cinnamon ice cream, custard

Macadamia nut chocolate cake, almond praline,
chocolate & coffee sauce, vanilla ice cream

Clementine posset, cranberry compote,
all spice palmiers

To finish

Freshly brewed coffee & homemade chef's treat

New Year's Eve Celebration Dinner

£55 per person.

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

Starters

Duck liver parfait, truffle butter, port & cherry gel,
cherry granola, chicken scratchings, sourdough

or

Heritage carrot, pickled kohlrabi, beetroot &
pine nut salad

Fish

Lobster, lobster bisque, saffron poached pear, pickled
carrot & micro herb salad

or

Truffled Jerusalem artichoke soup, onion crouton,
spinach puree

Intermediate

Sheffield Dry Gin & Fever Tree tonic sorbet

Mains

28 day hung Derbyshire beef fillet, oxtail ravioli,
celeriac puree, dauphine potato, spinach

or

Wild mushroom, spinach & smoked Cheddar pithivier,
bubble & squeak cake, buttered kale,
baby turnip, sherry gravy

Pudding / Cheese

Pistachio cake, valrhona chocolate & raspberry
mousse, raspberry gel

or

Selection of local cheeses, tracklement & biscuits

To finish

Freshly brewed coffee & homemade chef's treat