

Burns Night Supper

with traditional Scottish Piper

Friday 25th January 2019. £36 per person.

7.30pm arrival for 8pm sit down.

Glass of chilled 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

Irn 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

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 3rd December to Sunday 23rd December

Starters

Parsnip & apple soup, stout onion rarebit crostini

Smoked duck & fig terrine, Kirsch gel, beetroot textures,
pumpernickel toast

Shellfish bisque, butter poached king prawns, horseradish snow

Feta cheese panna cotta, mulled baby pears, onion jam,
charred chicory, toasted pinenuts

Mains

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

Braised beef steak, garlic & spinach mash, Stilton gratin,
oxtail & ale sauce

Celeriac 'steak', pan fried bubble & squeak, celeriac puree,
port & truffle jus

Oven roasted hake, squash veloute, chorizo gnocchi, cavolo nero,
crispy onions, sea herbs

All served with seasonal vegetables

Puddings

Traditional homemade Christmas pudding, brandy sauce

Chocolate & banana fondant, vanilla fudge,
Baileys crème Anglaise

Tia Maria crème brulee, chocolate orange
Millionaire shortbread

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.

Boxing Day Menu

2 courses - £24.00 - 3 courses - £29.00

Starters

Wild mushroom & artichoke soup,
warm homemade bread

Duck rilette, sticky figs, pistachio crumb,
horseradish & almond focaccia

Vodka cured salmon, compressed cucumber, tomato granita, herb
aioli, rye cracker

Mulled poached baby pear, blue cheese mousse,
Parma ham, pickled gem leaf, candied walnuts

Chicken liver parfait, clementine & cranberry chutney, baby beetroot
& fennel salad, brioche crisp

Mains

Roast sirloin of beef, mash & roast potatoes, seasonal vegetables,
Yorkshire pudding, red wine gravy

Honey glazed bacon joint, black pudding hash, French style peas,
grain mustard sauce

Oven roasted chicken supreme, spiced lentils, pancetta, confit root
vegetables, Parmentier potatoes, chorizo syrup

Goats cheese & wild mushroom pithivier, tomato & fennel ragout,
minted new potatoes, goats cheese curd, roasted chestnuts

Pan fried seabass, shellfish and saffron & potato chowder, samphire

Puddings

Black Forest cheesecake, Kirsch sorbet,
chocolate textures

Golden apple & cinnamon tart, Baileys crème Anglaise,
mini toffee apples

Apricot & whisky bread & butter pudding, cherry compote,
almond ice cream

Passion fruit fool, pineapple sorbet, vanilla cream

Cheese selection, Chequers chutney, biscuits,
grapes & celery

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

Smoked chicken & leek terrine, black pudding jam,
charcoal mayo, pickled endive

or

Beetroot & apple samosa, feta cheese curd,
cider jelly, ruby balsamic

Fish

Butter poached lemon sole, clam & smoked
mussel chowder, samphire

Intermediate

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

Mains

Individual beef Wellington, grain mustard Duchess potatoes,
wild mushroom broth, heritage carrots, purple kale

or

Twice baked caramelised onion & blue cheese soufflé, salt baked
baby vegetables, sticky red cabbage, truffle sauce, walnut crumb

Pudding / Cheese

Assiette of puddings – Gingerbread & white chocolate delice, mini
gingerbread man, white chocolate crumb, vanilla &
orange ice cream, brandy fudge sauce

or

Cheese selection, Chequers chutney, biscuits, grapes & celery

To finish

Freshly brewed Pollards coffee & homemade chef's treat