

CELEBRATIONS & EVENTS



The Boars Head

www.boars-head-hotel.co.uk

01283 820344

CELEBRATE IN SUBBURY

Thank you for considering The Boars Head as your venue. We can cater for a wide range of events such as Weddings, Private Dinners, Parties, Banquets and Wakes.

Our 23 bedrooms are available to you and your guests. Recently refurbished, our accommodation is furnished in rustic style surrounded by beautiful 18th century architecture alongside all the mod-cons you would expect from a modern hotel. We have a range of rooms to choose from, all of which include an en-suite bathroom, television, tea and coffee making facilities, hairdryer, ironing board, wardrobe, fresh cosy towels and complimentary toiletries.

All of our prices are inclusive of VAT and include the use of tables, chairs and staffing costs.

Please do not hesitate to contact us if you have any questions or if you would like to meet with us to discuss your plans further and have a look around.

The Boars Head Events Team

BREAKFAST

£13pp (including unlimited tea & coffee)

Available Monday-Sunday 8-11am

Available for parties of 15 and above

If any dietary modifications are required please notify us with exact numbers and requirements with your final numbers.

Menu

Full English GF*

Local sausage, bacon, fried eggs, hash brown, grilled tomato, mushrooms, beans, buttered toast

Vegetarian Breakfast GF*

Vegetarian sausage, hash brown, grilled tomato, mushrooms, beans, buttered toast

Breakfast Bap GF*

Bacon, sausage, fried egg served in a soft white buttered bap

Extras

Side of Hash Browns (4) £3.50

Side of Black Pudding (2) £4

Jug of fresh orange or apple juice £8.50

Bottle of Prosecco £25

Toast, jams & marmalade GF* £3.50pp

BREAKFAST WITH BUBBLES

£26.50pp

Available Monday-Saturday 8-11:30am

A 3 course breakfast served with a choice of infusion teas, coffee, fresh juice and a ice cold glass of our finest bubbles

COACH PARTIES

£15.50pp for Main & Pudding

Available Monday-Saturday 12-3pm

Available for parties of 35 and above

No pre-order required

No drinks tabs will be given. All drinks are to be paid for at the bar

If any dietary modifications are required please notify us with exact numbers and requirements with your final numbers.

Add a Starter

Soup or Melon GF* for £4pp

Traditional Roast of the Day GF*

A choice of 2 meats served with creamed mash, roast potatoes, yorkshire pudding, pan gravy & seasonal veg

Vegetarian Roast of the Day GF*

Seasonal Vegetables served with creamed mash, roast potatoes, yorkshire pudding, vegetarian gravy

Vegetable Lasagne

house salad & garlic bread

A choice of 3 Traditional Puddings

Add Tea & Coffee for £2pp

BABY SHOWER AFTERNOON TEA

£25pp

Available Monday-Saturday 12-4pm

Available for parties of 6 and above

-ARRIVAL DRINK-

Glass of Prosecco or 0% Prosecco

-SANDWICHES-

served on a selection of white and wholemeal breads

Smoked Salmon & Cream Cheese

Honey-roast Ham & Red Tomato Chutney

Free Range Egg Mayo & Watercress

Mature Cheddar & Red Onion

-SAVOURIES-

Pesto, Mascarpone & Cherry Tomato Quiche

Boars Head Sausage Rolls

-SWEET TREATS-

Carrot Cake, Raspberry Bakewell, Buttered Tea Loaf, Lemon Posset

Homemade Scone served with clotted cream & jam

-HOT DRINKS-

Selection of Teas & Coffee

Can I decorate the room?

Yes, you will be able to arrive one hour before to decorate e.g. centre pieces, balloon arches. If you would like to stick anything to the walls we ask for you to use Blu tack.

Can I bring a cake?

Yes, we can provide a cake and present table for you. If you're wanting us to cut the cake for you please notify us in advance

Will the area be exclusive?

We will do our best to provide an exclusive area, however we cannot guarantee this. Please discuss options with our events team

Do you cater for dietary requirements?

Of course! Just let us know in advance so we that we can arrange the best alternative



AFTERNOON TEA

£20 per person

Available Wednesday-Saturday 2-5pm

Traditional afternoon tea with unlimited pots of tea & filter coffee for two hours

Add a Glass of Prosecco for £6.50pp

AFTERNOON BUFFET

Available Monday-Saturday 12-5pm

Available for parties of 20 and above

If any dietary modifications are required please notify us with exact numbers and requirements with your final numbers.

Menu One

£11pp (£13 including tea & coffee)

Selection of sandwiches on white & wholemeal breads

Chunky chips / wedges

Freshly made scones with jam & cream

Menu Two

£15pp (£17 including tea & coffee)

Selection of sandwiches on white & wholemeal breads

Pork pie

Homemade sausage rolls

Chunky chips / wedges

Chicken pieces

Homemade cakes

Freshly made scones with jam & cream

PARTY BUFFET PACKAGES

£13pp

(£5pp supplement for Friday-Sunday evening)

Available Monday-Sunday 5-9pm

For Parties of 20 and above

If any dietary modifications are required please notify us with exact numbers and requirements with your final numbers.

What's Included

Selection of Sandwiches on white & wholemeal breads

Pork pie

Homemade sausage rolls

Chunky chips / wedges

Chicken pieces

Add on

Unlimited tea & coffee for 2 hours £2pp

Selection of cakes £3pp

Selection of puddings from £4pp

Extras

Table linen £4 per table

Black & white dancefloor £100

Cake stand & knife £15

Q&A

Can I decorate the room?

Yes, you will be able to arrive one hour before to decorate e.g. centre pieces, balloon arches. If you would like to stick anything to the walls we ask for you to use Blu tack.

Can I bring a cake?

Yes, we can provide a cake table for you. If you're wanting us to cut the cake for you please notify us in advance. A cakeage fee of £1pp applies to parties ordering main course only

Can we have a DJ?

Yes, we have a DJ that we can recommend, you're more than welcome to arrange your own DJ, singer or band. We will just need a copy of their public liability insurance and for all of their equipment to be PAT tested.

Something more formal...

OUR 3 COURSE FUNCTION MENU

£30 per person
(Friday- Sunday £2 Supplement)

Select a MAXIMUM of 3 starters (to include a soup)
& 4 mains (to include a vegetarian)
to which your guests can then select their meal choices from

pudding choices will be available on the day.

Add an extra course of Cheese for £4.50pp

Extras are priced per person

CANAPÉS

Tomato, garlic & basil bruschetta VO GF* £2.50pp

Smoked salmon bellini GF* £3.50pp

Mini Yorkshire puddings, braised beef & horseradish £3.50pp

Honey & mustard dressed sausages £3.00pp

Multi-seed cheese straws V GF* £2.50pp

On the table

Crusty breads, olive oil &
balsamic VO £2.50pp

Olives & feta V GF £3.50pp
Flat bread & hummus VO £3pp

STARTERS

Tomato & basil soup with house bread & butter (GF*, VO)

Carrot & coriander soup with house bread & butter (GF*, V)

Chicken liver pate with toasted breads & cranberry puree (GF*)

Watermelon, honeydew & cantaloupe melon, fresh fruit, lime syrup & lemon sorbet (GF, VO)

Panko breaded brie wedges, fruit chutney, dressed leaves (V)

Cream of garlic mushrooms on toasted sourdough (GF*, VO*)

Classic prawn cocktail, Marie Rose sauce, buttered granary bread (GF*)
(£2 supplement)

Table Sides

Dishes are served inclusive of vegetables and potatoes

Extra vegetables VO* GF £4

Roast potatoes V GF £4

Skinny on Fries V GF £4

Dressed salad VO GF £4

MAINS

Topside of Derbyshire beef, mash, roasted potatoes, roasted root vegetables & buttered greens, Yorkshire pudding, pan gravy (GF*)

Roast turkey, sage & onion stuffing, mash, roasted potatoes, roasted root vegetables & buttered greens, pig in blanket, pan gravy (GF*)

Pork loin steak, mash, buttered greens, cream of wholegrain mustard sauce (GF*)

Herb crusted Haddock fillet, herb buttered crushed potatoes, buttered greens, cream of white wine sauce

Vegetable lasagne, garlic bread, salad (V)

Nut roast, mash, roasted potatoes, roasted root vegetables & buttered greens, pan gravy (GF*, VO)

Salmon fillet, sautéed potatoes, buttered greens & hollandaise sauce (GF)

Daube of beef, horseradish mash, roasted root vegetables, red wine sauce (GF*, £4 supplement)

Garlic & herb rolled belly pork, mash, braised red cabbage, roasted root vegetables, pork jus (GF*, £3 supplement)

P U D D I N G S

Choose from our homemade selection of puddings on the day

Add an extra course of Cheese for £4.50pp

LITTLE PEOPLE

Available in conjunction with
'our function menu'

Aged 12 and under



To Start

Tomato soup with crusty bread
(VO GF*) £3.50

Vegetable sticks, mayo (VO, GF) £3.50

Cheesy garlic bread (V) £4.00

To Follow

Roast of the Day with mash & roasted
potatoes, Yorkshire pudding, carrots
and peas £7.95 (GF*)

Breaded Chicken Goujons with skinny
fries and baked beans £6.95

Mac & Cheese with garlic bread (V)
£5.95

Sausage & Mash with peas, carrots
and jug of gravy £6.95

To Finish

Knickerbocker Glory.
Strawberry & vanilla ice cream, mini
marshmallows, raspberry coulis,
whipped cream £4.75

Mixed Ice Cream.
Two scoops of either chocolate,
vanilla, strawberry or honeycomb (GF)
£4

Chocolate Brownie with vanilla ice
cream and chocolate sauce £4.75

Jam Sponge with custard £4

DRINKS PACKAGES

Available alongside our Function Menu

BRONZE - £16.50 PP

1 Arrival drink
1/3 bottle wine
Iced water jugs
Prosecco toast
(£2 supplement for premium table wine)

SILVER - £19.50 PP

1 Arrival drink
1/2 bottle premium wine
Still & sparkling bottled water
Prosecco toast

GOLD - £24.50 PP

1 Arrival drink
1/2 bottle premium wine
Still & sparkling bottled water
Champagne toast

Choose two options from each of the relevant below lists

ARRIVAL DRINK

Prosecco
Pimms
Bottle beer
Mimosa
Fresh Orange juice
Elderflower fizz mocktail
Champagne (£2 supplement)

WINE

House Wine
Ponte Gio Bianco
Ponte Gio Rosso
Ponte Gio Rosato

PREMIUM WINE

Cabernet Sauvignon
Merlot
Shiraz
Pinot Grigio
Sauvignon
Chardonnay
Pinot Blush
Zinfandel

ACCOMMODATION

Our 23 bedrooms are available to you and your guests. These are a combination of Double, Twin and King Rooms. We can also provide Z-beds and travel cots at an supplementary cost per night

Prices are from £70 per room per night



At The Boars Head Hotel, we like to keep things as simple as possible including our terms of business. This is to ensure that each party is familiar with the terms and conditions outlined before continuing with the booking process.

For a full copy of our Terms and Conditions please contact our main reception

To confirm your booking we would require a £5pp non refundable deposit two weeks after your enquiry, we then require full payment 48 hours before your event.

V - Vegetarian VO - Vegan Option GF - Gluten Free * - Adaptable



@jchotels_bh

Station Road, Draycott in the Clay, Ashbourne, DE6 5GX

www.boars-head-hotel.co.uk | 01283 820344
enquiries@boars-head-hotel.co.uk