

CELEBRATIONS & EVENTS



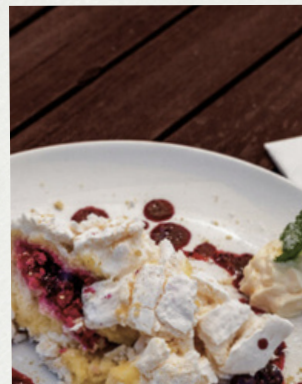
The Boars Head

www.boars-head-hotel.co.uk

01283 820344



Celebrate with us



CELEBRATE IN SUDBURY

We would like to thank you for considering The Boars Head for your upcoming event.

At The Boars Head, we are proud to host a wide range of occasions, including weddings, private dining experiences, celebrations, banquets, parties, and wakes. Our experienced Events Team is here to help make your event both seamless and memorable.

We also offer 23 beautifully refurbished guest bedrooms for you and your guests to enjoy. Blending rustic character with stunning 18th-century architecture, our accommodation provides a warm and welcoming atmosphere alongside all the modern comforts expected from a contemporary hotel. Each room includes an en-suite bathroom, television, tea and coffee facilities, hairdryer, ironing board, wardrobe, fresh towels, and complimentary toiletries.

All prices provided are inclusive of VAT and cover the use of tables, chairs, and staffing.

Should you have any questions, or if you would like to arrange a visit to discuss your ideas further and explore the venue, we would be delighted to hear from you

The Boars Head Events Team

BREAKFAST

£13.50pp (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

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

Vegetarian Breakfast

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

Breakfast Bap

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 £9

Bottle of Prosecco £25

Toast, jams & marmalade £3.50pp

CHAMPAGNE BREAKFAST

£27pp (including unlimited tea & coffee)

Available Monday-Saturday 8-11:30am

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

To Start

Granola Pot

Greek yoghurt, summer-fruit compote, granola topping

American Pancakes

with seasonal fruits & greek yoghurt

Fresh Fruits

An array of fresh fruits with iced fruit sorbet

Highland Porridge Oats

Topped with sugar, maple syrup or honey

To Follow

Traditional Hearty Breakfast

Sausage, bacon, black pudding, tomato, mushrooms, beans, eggs, hash browns, toast

Vegetarian Breakfast

vegetarian sausages, tomato, mushrooms, baked beans, eggs, hash browns, toast

Vegan Breakfast

vegan sausages, tomato, mushroom, baked beans, sautéed potatoes, toast

Eggs Benedict

Breakfast muffin, streaky bacon, poached eggs & hollandaise sauce

Scottish Smoked Salmon

Slices of oak smoked Scottish salmon & scrambled eggs served with buttered seeded batch loaf

Omelette

Wild mushrooms, spanish onion & mature cheese omelette

To Finish

Freshly baked croissants or toast & preserves

All complemented with a glass of champagne

and your choice of fruit juices, breakfast tea or filter coffee

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 for £4pp

Traditional Roast of the Day

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

Vegetarian Roast of the Day

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

AFTERNOON TEA

£26 per person

Available Wednesday-Saturday 2-5pm

Traditional afternoon tea with homemade cakes & scones. 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

£11.50pp (£13.50pp including tea & coffee)

Selection of sandwiches on white & wholemeal breads

Chunky chips / wedges

Freshly made scones with jam & cream

Menu Two

£15.50pp (£17.50pp 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

EVENING BUFFET

£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 £3.50pp

Selection of puddings from £4.50pp

Extras

Table linen £5 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.

OUR 3 COURSE FUNCTION MENU

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

Note for the host: Choose a **MAXIMUM** of 3 starters (including a soup) and 4 mains (including a vegetarian option) for your guests to then choose from

STARTERS

Garden tomato soup with house bread & butter (VO)

Carrot & coriander soup with house bread & butter (V)

Chicken liver pate with toasted breads & cranberry puree

Watermelon, honeydew & cantaloupe melon, fresh fruit, raspberry coulis & lemon sorbet (VO)

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

Cream of garlic mushrooms on toasted sourdough (VO*)

Classic prawn cocktail, Marie Rose sauce, buttered granary bread (£2.50 supplement)

Table Sides

Buttered greens VO £4pp
Honey glazed carrots VO £4pp
Roast potatoes V £4pp
Skinny Fries VO £4pp

MAINS

Dishes are served inclusive of vegetables and potatoes

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

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

Pork loin steak, mash, buttered greens, cream of wholegrain mustard sauce

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

Salmon fillet, sautéed potatoes, buttered greens & hollandaise sauce

Gresingham Duck Breast, parmentier potatoes, buttered greens, orange sauce (£4 supplement)

Talk to our team for the current
Vegetarian Options

P U D D I N G S

Choose from our homemade selection of 4 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
(V0) £4

Vegetable sticks, mayo (V0) £4

Cheesy garlic bread (V) £4.50

To Follow

Roast of the Day with mash & roasted
potatoes, Yorkshire pudding, carrots
and peas £8

Breaded Chicken Goujons with skinny
fries and baked beans £7.5

Mac & Cheese with garlic bread (V)
£6.5

Sausages & Mash with peas, carrots
and jug of gravy £7.5

To Finish

Knickerbocker Glory.
Strawberry & vanilla ice cream, mini
marshmallows, raspberry coulis,
whipped cream £5

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

Chocolate Brownie with vanilla ice
cream and chocolate sauce £5

Jam Sponge with custard £4.50

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 £80 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 * - Adaptable



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