



*Celebrate
the festive season
in style...*

Throughout December

Our bespoke two or three-course Festive Season menu is available to pre-booked parties for lunch or dinner. Available from 1-24 December (Monday-Friday 12pm-8.30pm; Saturday 12pm-9pm; Sunday 12pm-7pm).

Functions and parties

Perfect for all your party needs we have great function room facilities. On top of the Festive Season menu, we can organize a DJ or live band so you can dance the night away with family, friends or colleagues. Call us to discuss your requirements.

Christmas Eve

Open as usual for food, drinks and festive good cheer. Why not come along for some mulled wine and mince pies?

Christmas Day

We are open on Christmas Day for drinks (11am-4pm) and five-course lunch for pre-bookings only for tables of 4+ (12.30pm-2.30pm).

Boxing Day

Open 11am-10pm; food 12pm-6.00pm. Recover in style with a Bloody Mary and our Boxing Day menu!

New Year's Eve

Come and celebrate the arrival of 2019 with us. Bar menu available until 8pm. DJ and dancing. Bar open for drinks until late. Free admission.



Set in the heart of Hayfield on the edge of the Peak District National Park, The Royal Hotel is the perfect place to stay, meet, relax, enjoy a tasty bite and while away the hours over a pint and the papers.

Come and unwind in this lovely 18th century Grade II listed coaching inn with its original oak panelling, leather chesterfields, seasonal log fire and warm welcome.

- Free house with fine cask ales
- Home-cooked food served daily
- Open for tea, coffee, sandwiches, pub classics, modern English dishes and one of the best Sunday lunches in the area
- Five beautiful en-suite guest rooms
- Drying room for residents' use
- Large function room for up to 100
- Meetings, conferences, weddings, parties and other events
- Car park for 80 vehicles
- Free wi-fi

Call us on 01663 742721

The Royal Hotel

Market Street, Hayfield, High Peak SK22 2EP
enquiries@theroyalathayfield.com
www.theroyalathayfield.com

Festive Season Menu

Pre-order essential

Pea and mint soup with rustic bread and sea salt butter (v) (gf)

Chicken liver parfait with red onion marmalade and toasted brioche (gf)

Goat's cheese roulade, truffle-scented celeriac salad and roquette leaf (v) (gf)

Classic prawn cocktail with brown bread and butter (gf)

Roast turkey with all the trimmings (gf)

Braised beef cheek with horseradish mash and a rich red wine sauce (gf)

Pan-fried chicken breast with bubble and squeak and a Madeira sauce (gf)

Fillet of salmon with a cucumber-scented fish velouté and crushed new potatoes (gf)

Mediterranean vegetable parcel with a tomato and basil sauce (v) (gf)

All served with a selection of seasonal vegetables

Christmas pudding with brandy sauce (v)

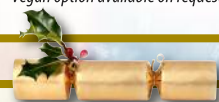
Sticky toffee pudding with toffee sauce and vanilla ice cream (v)

Chocolate mouse (not mousse!) with coffee bean sauce (v) (gf)

Nutmeg-spiced crème brûlée and shortbread biscuit (v)

Coffee and mince pie

(v) Vegetarian (gf) Can be gluten free; please specify when ordering
Vegan option available on request



Festive Season Menu

Three courses, coffee and mince pie **£21.95**

Two courses, coffee and mince pie **£16.95**

Children under 11 **£11.95** and **£8.95**

Christmas Day Menu

Five courses Adults **£60** Children **£30**

Christmas Day Menu

Pre-order essential

Cream of celeriac and truffle soup with rustic bread (v) (gf) (vg option available)

Confit of duck and foie gras with prune confit and toasted brioche (gf)

Smoked Scottish salmon and Atlantic prawns with lobster Marie Rose sauce, grilled lemon and brown bread and butter (gf)

Stilton and cottage cheese terrine with spiced poached pear and paprika biscuit (v) (gf)

Champagne sorbet (vg) (gf)

Roast turkey with chestnut and cranberry stuffing and all the trimmings (gf)

Roast rib of beef, Yorkshire pudding and all the trimmings (gf)

Breast of guinea fowl with creamed cabbage, fondant potato and a honey and thyme sauce (gf)

Grilled fillet of halibut, ragout of French beans, new potatoes, dried tomatoes, olives and anchovies with a tomato and olive oil sauce (gf)

Roasted butternut squash stuffed with pine nuts, rice, kale and pomegranate seeds with an orange tomato sauce (v) (vg) (gf)

All served with a selection of seasonal vegetables

Christmas pudding with brandy sauce (v)

Mint chocolate Marquise, compote of kumquat and a coffee bean sauce (v)

Blackcurrant Bavaois with blackcurrant jelly and blackcurrant sorbet (gf)

Almond crème brûlée with almond croquant and almond tuile (v)

Tropical fresh fruit salad (vg) (gf)

Coffee and petit fours

(v) Vegetarian (gf) Can be gluten free; please specify when ordering
(vg) Vegan

Christmas Booking Form

Contact Name _____

Company (if applicable) _____

Address _____

Telephone _____

Email _____

Date required _____

Time required _____

No. in party

Adults	Children
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Deposit enclosed £ _____

Date _____

Signed _____

Booking conditions: A non-refundable deposit of £10 per person is required at the time of booking. Menu order and final numbers required at least one week prior to your table reservation. We accept deposit payments by cash, cheque and credit cards (except Amex).

Food allergies and intolerances: If you wish to know about our ingredients, please check with us before ordering your food.