



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

Table bookings

To reserve your table or make a group booking for Christmas please call us or email today.

Please note, a non-refundable deposit of £10 per person is required at the time of booking. A menu pre-order and final numbers are required at least one week prior to your table reservation.

Function room available

Looking for somewhere to hold a family and friends gathering, birthday celebration, wedding reception, club or association dinner?

We have the perfect venue for you!

Our lovely oak-panelled Kinder Room is ideal for all kinds of events of any size up to 100.

From bespoke 3-course dinners to canapé receptions or hot and cold fork and finger buffets, we can cater for all your food requirements.

Contact us today for sample menus and to arrange a viewing



Call us on 01663 742721

The Royal Hotel

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www.theroyalathayfield.com

Celebrate
the
festive season
in style...



THE
ROYAL
HOTEL

HAYFIELD • PEAK DISTRICT



Throughout December

Our bespoke two or three-course Festive Season menu is available for pre-bookings only for lunch or dinner.

Available from 1-24 December
Monday-Saturday 12pm-8pm
Sunday 12pm-7pm

Christmas functions and parties

Perfect for all your private dining or party needs, we have great function room for up to 100. 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 (12pm-8pm), drinks (12pm-11pm) 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+ (12pm-3pm).

Boxing Day

Open 12pm-10pm; food 12pm-6pm. Recover in style with a Bloody Mary and our Boxing Day menu!

New Year's Eve

Come and celebrate the arrival of 2023 with us! Bar menu available from 12pm-8pm. DJ and dancing. Free admission. Bar open for drinks from 12pm until late.

Festive Season Menu



Roasted parsnip soup with truffle, parsnip crisp and crusty bread (v) (vg) (gf*)

Caramelised goat's cheese salad with candied walnuts and a spiced fig dressing (v) (gf)

Duck parfait with orange and Cointreau glaze and warm toast

Prawn cocktail with a Bloody Mary sauce and brown bread

Roast turkey with all the trimmings (gf*)

Ale-braised featherblade of beef with all the trimmings

Honey-glazed salmon with fondant potato, seasonal vegetables and a wholegrain mustard velouté

Beetroot Wellington with roast potatoes, seasonal vegetables and chestnut and sage stuffing (v) (vg)

Christmas pudding with brandy sauce (v)

Chocolate, almond and pistachio torte with Chantilly cream (v)

Caramel apple pie with custard (v) (gf)

Cinnamon-poached pear with vegan vanilla ice cream (v) (vg)

Coffee and mince pie (gf*)

Two courses, coffee and mince pie **£18.50**
Child under 11 **£9.95**

Three courses, coffee and mince pie **£23.50**
Child under 11 **£12.95**

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

Pre-order essential

Christmas Day Menu



Celeriac and artichoke soup with celeriac crisp and crusty bread (v) (vg) (gf*)

Beef carpaccio with truffle dressing and rocket salad (gf)

Goat's cheese and fig tart with wild mushroom demi-glaze (v)

Smoked salmon, dill and caper rolls with horseradish dressing (gf)

Champagne sorbet (v) (vg) (gf)

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

Chestnut and cashew nut roast with all the trimmings (v) (vg) (gf*)

Lamb shank with colcannon mash, braised celeriac and a Madeira sauce

Pan-fried salmon fillet with Dauphinoise potatoes, seasonal vegetables and a lemon garlic butter sauce (gf*)

Christmas pudding with brandy sauce (v)

Pannacotta with a winter citrus compote (v) (gf)

Hazelnut praline crème caramel with candied orange peel (v)

Apple and elderflower crumble with vegan vanilla ice cream (v) (vg)

Coffee and petit fours

Five courses **£70**
Child under 11 **£35**

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

Pre-order essential