

FA K FH

Day: Date:

We would like to book places and enclose payment of £
(minimum deposit £10 per head / full payment)

FULL BALANCE DUE 4 WEEKS PRIOR AND NO CANCELLATION REFUNDS 4 WEEKS PRIOR

Forename: Address:
Surname:
Email:
Telephone: Postcode:

Please tick if you would like to receive special offers.

NAMES

Please tick 1 choice per course

NAMES	Starters				Mains				Desserts				ANY SPECIAL REQUIREMENTS Please indicate below	
	Mushrooms	Soup	Prawn Cocktail	Bruschetta	Beef	Turkey	Salmon	Pimento	Cheesecake	Yule log	Christmas Pud	Choc Mousse		Fruit Salad

*Please ask for additional sheets | Fill in your details above and hand in at The King's Croft Hotel reception, or post to: The King's Croft Hotel, Wakefield Road, Pontefract, West Yorkshire, WF8 4HA. 01977 600 550

FEO

4 Course Menu

STARTERS

- Sautéed Creamy Garlic Mushrooms (V, GFO) | With a Mature Cheddar Cheese Croûton
- Winter Vegetable Soup (V, GFO) | With a Crusty Bread Roll
- Classic Prawn Cocktail (GFO) | With a Cognac Flavoured Marie Rose Sauce
- Sun Blushed Tomato and Basil Bruschetta (Vg) | With Dressing Rocket and a Balsamic Glaze

MAIN COURSE

- Slow Roasted Silverside of Beef (GFO) | With Yorkshire Pudding and a Red Wine Gravy
- Roasted Turkey Crown (GFO) | With a Pig in Blanket and Seasoning
- Grilled Salmon Steak (GF) | With Steamed Greens and a Basil Cream Sauce
- Roasted Pimento filled with Ratatouille (Vg, GF) | Served on a Tomato and Herb Sauce

DESSERT

- Baked Cheesecake (GFO) | Topped with a Strawberry Compote and Chocolate Coated Honeycomb Crumbs
- Yule Log | With Whipped Chantilly Cream
- Steamed Christmas Pudding (GFO) | With Homemade Brandy Sauce
- Homemade Chocolate Mousse (GFO) | With a Shortbread Biscuit
- Macerated Fruit Salad (VG, GF) | With Vegan Ice Cream

TEA & COFFEE

Dishes may contain dairy products and nuts.
Any allergy/dietary requirements can be catered for by prior arrangement with our head chef.
(V) - Vegetarian | (Vg) - Vegan | (GF) - Gluten Free / (GFO) - Gluten Free Option