

What's On Lunch

2023

Christmas Early Bird	Monday to Saturday Starting from 27th November	£29.95 Adult £19.95 Children
Elvis Lunch	Sunday 3rd December	£27.50 Adult
Senior Citizens Lunch with Joe O'Brien	Monday 4th December	£27.50 Adult
Lunch with Lady Gaga	Sunday 10th December	£27.50 Adult
Senior Citizens Lunch with Damion	Thursday 14th December	£27.50 Adult
Lunch with ABBA	Sunday 17th December	£27.50 Adult
Lunch with Jersey Boys	Tuesday 19th December	£27.50 Adult
Carvery Lunch with Santa	Saturday 23rd December	£25 Adult £17.50 Children
Christmas Day Lunch	Monday 25th December	£97.50 Adult £55 Children
Boxing Day Lunch	Tuesday 26th December	£37.50 Adult £22.50 Children

Senior Citizens Lunch with JOE O'BRIEN

Monday 4th December

Timings 12pm - 4pm

Includes 4 Course Meal

£27.50pp

Book Now
01977 600
550



www.kingscrofthotel.com
bookings@kingscrofthotel.com

Joe O'Brien

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:	<input type="text"/>	Address:	<input type="text"/>
Surname:	<input type="text"/>		
Email:	<input type="text"/>		
Telephone:	<input type="text"/>	Postcode:	<input type="text"/>

☐ Please tick if you would like to receive special offers.

NAMES

Please tick 1 choice
per course

[illegible]

*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

Joe O'Brien
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