

Daytime Events

EVENT	DATE	PRICE
JERSEY BOYS	SUNDAY 30TH NOVEMBER	£30
MARK SUMMERS AS ELVIS	THURSDAY 4 TH DECEMBER	£30
TINA TURNER & DIANA ROSS	SUNDAY 7TH DECEMBER	£30
JOE O'BRIEN	MONDAY 8TH DECEMBER	£27.50
PINK	SUNDAY 14TH DECEMBER	£30
SENIOR CITIZEN LUNCH WITH DAMION	MONDAY 15TH DECEMBER	£27.50
WESTLIFE	SUNDAY 21ST DECEMBER	£30
LUNCH WITH SANTA	SUN 21ST/MON 22ND DECEMBER	£26.50 / £17.50
CHRISTMAS DAY LUNCH	THURSDAY 25TH DECEMBER	£99.00 / £55.00
BOXING DAY LUNCH	FRIDAY 26TH DECEMBER	£41.50 / £28.50



Festive Afternoon Tea

£20.95PP

FULL PAYMENT REQUIRED UPON BOOKING. 24 HOURS NOTICE REQUIRED.

NEW YEARS EVE BUFFET

£69.50PP

7PM FOR 7:30PM

3 COURSE GALA BUFFET

LATE BAR & DISCO

LIVE
PERFORMANCE
FROM
**GARY RYAN
AS NEIL
DIAMOND**



WWW.KINGSCROFTHOTEL.COM
BOOKINGS@KINGSCROFTHOTEL.COM



New Years Eve Gala Buffet

**WEDS 31ST DECEMBER 2025 | £69.50PP
7 FOR 7.30PM | LIVE ENTERTAINMENT & LATE DISCO**

WE WOULD LIKE TO BOOK PLACES AND ENCLOSE
PAYMENT OF £ (DEPOSIT REQUIRED UPON BOOKNG)
**FULL BALANCE DUE 4 WEEKS PRIOR AND NO CANCELLATION
REFUNDS 4 WEEKS PRIOR**

FORENAME:

SURNAME:

EMAIL:

TELEPHONE:

ADDRESS:

POSTCODE:



New Years Eve Gala Buffet

STARTERS

ANTIPASTI SELECTION OF MEATS AND CHEESES (GFO) | WITH PICKLES AND BREADS
DRESSED WHOLE SALMON (GF) | WITH POACHED KING PRAWNS AND MARIE ROSE SAUCE
WHOLE DRESSED HORSESHOE GAMMON (GF)
COLD DRESSED TURKEY CROWN (GF)
CHICKEN TIKKA PIECES (GF)
VEGETABLE SAMOSAS (GF)
VEGETABLE SPRING ROLLS (GF)

ACCOMPANIED WITH RAITA, MANGO CHUTNEY AND ASSORTED CONDIMENTS

MAIN COURSE

KING'S CROFT FAMOUS HOG ROAST
LAMB ROGAN JOSH (GF)
HOMEMADE STEAK AND ALE PIE
MINCED BEEF LASAGNE
BAKED AUBERGINE FILLED WITH RATATOUILLE (GF)
BREAST OF CHICKEN IN A CREAMY WHOLE PEPPERCORN SAUCE (GF)

ACCOMPANIED BY

GARLIC BREAD SLICES & NAAN BREADS
FRAGRANT BASMATI RICE, YORKSHIRE CAVIAR & SPICED TOMATO SALSA
MINTED NEW POTATOES & GARLIC ROAST POTATOES
CHEF'S SELECTION OF SALADS

DESSERTS

CROQUE EN BOUCHE | PROFITEROLE TOWER
TART AU CITRON | WITH CORNISH CLOTTED CREAM AND RASPBERRIES
BAKED CHEESECAKE (GFO) | WITH FRUIT COULIS AND CHOCOLATE SHAVING
CHEF'S SELECTION OF ENGLISH CHEESES (GFO) | SERVED WITH CELERY, GRAPES AND
ARTISAN BISCUITS