

Afternoon Tea

From £16.50pp

Available
to book
now



Early Bird Lunch

Adults - £27pp

4 Course Meal

Available Monday - Friday
12pm - 5pm

From 27th November
Throughout December

Boxing Day Lunch

Adults - £34.95pp

Children - £24.95pp
(Up to 12 years old)

Sittings: 12pm, 1pm, 2pm &
3pm


KING'S CROFT
HOTEL & VENUE

Christmas Day Lunch



5 Course Meal and Festive Drink on Arrival

Adults
£89.95pp

Children
£59.95pp

(Up to 12 Years Old and Includes
a Visit from Santa)

Sittings 12pm, 1pm, 2pm, 3pm & 4pm



www.kingscrofthotel.com
bookings@kingscrofthotel.com



Christmas Day Lunch

Please tick your preferred sitting time

- 12pm
 12:30pm
 1pm
 1:30pm
 2pm
 2:30pm
 3pm
 3:30pm
 4pm

We would like to book _____ places and enclose payment of £_____

(£10 deposit upon booking / Full payment and menus 4 weeks prior / No refunds if cancelled 4 weeks prior)

Forename: Address:

Surname:

Email:

Telephone: Postcode:

Please Tick if you would like to receive special offers.

Christmas Day Lunch

ADULTS - £89.95 | CHILDREN - £59.95 (UP TO 12 YEARS)

SERVED 12PM TILL 4PM

FESTIVE DRINK ON ARRIVAL

STARTERS

- Ardennes Pâté (GFO)** | Course Pork Liver Pate served with Caramelised Red Onion and Toasted Focaccia
- Boxed Baked Camembert (V, GFO)** | Served with Fig Chutney and Toasted Bread
- Smoked Salmon, Prawn and Crayfish Timbale (GF)** | With baby Leaves and a Chive Crème Fraiche
- Tomato and Basil Soup (Vg, GFO)** | With Crunchy Croutons and Warm Bread

MAIN COURSE

- Roasted Silverside of Beef (GFO)** | Served with a Large Yorkshire Pudding and Red Wine Gravy
- Roasted Turkey Crown (GFO)** | Served with a Pig in Blanket, Seasoning with a Cranberry Jus and Yorkshire Pudding
- Poached Halibut Steak (GF)** | With Heritage Carrots and Celeriac Puree
- Baked Aubergine (Vg GFO)** | Filled with Orzo Pasta and Mediterranean Vegetables & a Tomato Salsa
- Childrens Chicken Goujons** | Chips & Beans

DESSERTS

- Tarte Au Citron** | With Cornish Clotted Cream and Raspberries
- Christmas Pudding (GFO)** | With Homemade Brandy Sauce and Redcurrant Compote
- Baked Cheesecake (GFO)** | With Fruit Coulis and Chocolate Shavings
- Homemade Chocolate Mousse (GFO)** | With a Shortbread Biscuit
- Macerated Fruit Salad (Vg, GF)** | With Vegan Ice Cream

COFFEE & MINTS

Served with Homemade Chocolates

CHEESEBOARD FOR THE TABLE

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

Names	Starters				Mains				Desserts				Please indicate any Special Requirements	
	Ardennes Pate	Camembert	Smoked Salmon	Soup	Beef	Turkey	Halibut	Aubergine	Chicken Goujons	Tarte Au Citron	Christmas Pud	Cheesecake		Choc Mousse

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.

BOOK NOW: 01977 600 550