

Afternoon Tea

From £16.50pp

Available
to book
now




KING'S CROFT
HOTEL & VENUE

Christmas Day Lunch



5 Course Meal and Festive Drink on Arrival

Adults
£97.50pp

Children
£55pp

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

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



www.kingscrofthotel.com
bookings@kingscrofthotel.com



Early Bird Lunch

Adults - £29.95pp

4 Course Meal

Available
Monday - Saturday
12pm - 7pm

From 27th November
Throughout December

Boxing Day Lunch

Adults - £37.50pp

Children - £25pp
(Up to 12 years old)

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

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 _____ Adult & _____ Child places and enclose payment of £_____

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

Forename:	<input type="text"/>	Address:	<input type="text"/>
Surname:	<input type="text"/>		<input type="text"/>
Email:	<input type="text"/>		<input type="text"/>
Telephone:	<input type="text"/>	Postcode:	<input type="text"/>
<input type="checkbox"/> Please Tick if you would like to receive special offers.			

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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

Christmas Day Lunch

ADULTS - £97.50 | CHILDREN - £55 (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