



Adults - £29.95pp

4 Course Meal Available Monday - Saturday 12pm - 7pm

From 27th November
Throughout December

Christmas Day Lunch

Adults - £97.50pp

Children - £55pp (Up to 12 years old)

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

Day Lunch

4 Course Meal

Adults £37.50pp

Children £25pp

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



www.kingscrofthotel.com bookings@kingscrofthotel.com

BOXING DAY LUNCH

SERVED 12PM TILL 4PM

£37.50 Adults / £25 Children

We w	ould like to book _	Adult &	_Child place	s and enclose	payment	of £							
(£10 de	eposit upon bookii	ng / Full paym	nent & menu	choices 4 we	eks prior	/ No refund	ls 4						
weeks prior)													
Date:		470	Time:		Lunch:	Evening:							
Forename:			Address:										
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Surname:													
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Telephone:			Postcode:										
	Pleas	e Tick if you would	d like to receive s	pecial offers.									

3/11/2	s	Starters		Mains				Desserts				学			
NAMES Please tick 1 choice per course	Ardennes Pate	Soup	Mushroom Tart	Prawn Cocktail	Beef	Chicken	Salmon	Aubergine	Chicken Goujons	Tart Au Citron	Apple Pie	Choc Mousse	Cheesecake	Fruit Salad	Any Special Requirements Please indicate below
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Once you have filled in the above details please hand in to Henry VIII reception or alternatively post to Henry's Brasserie and Bar, Wakefield Road, Pontefract, West Yorkshire, WF8 4HA



Boxing Day Lunch

ADULTS - £37.50 | CHILDREN - £25 (UP TO 12 YEARS)

4 COURSE MEAL | SERVED 12PM TILL 4PM

STARTERS

Ardennes Paté (GFO) | Course Pork Liver Pate served with Caramelised Red Onion and Toasted Focaccia

Roasted Tomato and Pepper Soup (Vg, GFO) | Served with Crusty Bread

Asparagus and Wild Mushroom Tart (V) | With a Crispy Poached Egg & Hollandaise Sauce

Classic Prawn Cocktail (Vg, GF) | With a Cognac Flavoured Marie Rose Sauce

MAIN COURSE

Roasted Silverside of Beef (GFO) | Served with a Large Yorkshire Pudding and Red Wine Gravy
Roast Chicken Supreme | Filled with Brie and Cranberry, Wrapped in Streaky Bacon
Grilled Salmon Steak | With Wilted Spinach and Hollandaise Sauce
Baked Aubergine (Vg GFO) | Filled with Orzo Pasta and Mediterranean Vegetables
and a Tomato Salsa
Childrens Chicken Goujons | With Chips and Beans

DESSERTS

Tart Au Citron | With Cornish Clotted Cream and Raspberries

Hot Apple Pie | With Vanilla Custard and Roasted Baby Apples

Homemade Chocolate Mousse (GFO) | With a Shortbread Biscuit

Baked Cheesecake (GFO) | With Fruit Coulis and Chocolate Shavings

Macerated Fruit Salad (Vg, GF) | With Vegan Ice Cream

COFFEE & MINTS

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