

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

Christmas Day Lunch

Adults - £89.95pp

Children - £59.95pp
(Up to 12 years old)

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

KING'S CROFT HOTEL & VENUE

Boxing Day Lunch

4 Course Meal

Adults
£34.95pp

Children
£24.95pp

Sittings 12, 1, 2 & 3pm



www.kingscrofthotel.com
bookings@kingscrofthotel.com



BOXING DAY LUNCH

SERVED 12PM TILL 3PM

£34.95 Adults / £24.95 Children

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

(£10 deposit upon booking / Full payment & menu choices 4 weeks prior / No refunds 4 weeks prior)

Date: Time: Lunch: Evening:

Forename: Address:

Surname:

Email:

Telephone: Postcode:

Please Tick if you would like to receive special offers.

NAMES Please tick 1 choice per course	Starters				Mains				Desserts				Any Special Requirements Please indicate below		
	Ardennes Pate	Soup	Mushroom Tart	Prawn Cocktail	Beef	Chicken	Salmon	Aubergine	Chicken Goujons	Tart Au Citron	Apple Pie	Choc Mousse		Cheesecake	Fruit Salad

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



KING'S CROFT

HOTEL & VENUE

Boxing Day Lunch

ADULTS - £34.95 | CHILDREN - £24.95 (UP TO 12 YEARS)

4 COURSE MEAL | SERVED 12PM TILL 3PM

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