

Early Bird Lunch

Adults - £29.95pp

4 Course Meal

Available Monday – Friday 12pm – 5pm

From 27th November Throughout December Boxing Day Lunch

Adults - £37.50pp

Children – £25pp (Up to 12 years old)

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







SUN 31ST DECEMBER 2023 | 6 COURSE MEAL | 7 FOR 7.30PM

We would like to book		pla	aces and en	close payment of	3						
(£10 deposit upon booking / Full payment & menu choices 4 weeks prior / No refunds 4 weeks prior)											
Forename:			Address:								
Surname:											
Email:											
Telephone:			Postcode:								
	Ple	ase Tick if you woul	d like to receive s	pecial offers.							

	Starters			Mains			Desserts			3			
NAMES Please tick 1 choice per course	Veg Tart	Salmon	Melon	Pate	Beef	Chicken	Tuna	Aubergine	Choc Mousse	Tart Au Citron	Sticky Toffee	Cheesecake	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



New Years Eve Banquet

SUNDAY 31ST DECEMBER 2023 | 6 COURSE MEAL | £95PP

7 FOR 7.30PM | LIVE ENTERTAINMENT & LATE DISCO

BUCKS FIZZ / PROSECCO ON ARRIVAL

STARTERS

Goats Cheese & Mediterranean Vegetable Tart (V) | With a Tomato Compote

Smoked Salmon, Prawn & Crayfish Timbale (GF) | With baby Leaves and Crème Fraiche

Ardennes Pâté (GFO) | Coarse Pork Liver Pate served with Crusty Bread

Trio of Melon (Vg) | With Minted Raspberries and Fruit Coulis

INTERMEDIATE

Champagne and Raspberry Sorbet

MAIN COURSE

Roasted Silverside of Beef (GFO) | With Large Yorkshire Pudding and Red Wine Gravy
Garlic & Thyme Roast Chicken Supreme | With a Pancetta and Borlotti Bean Cassoulet
Grilled Tuna Steak | On Mustard Crushed Potatoes and a Caper Beurre Noisette
Baked Aubergine filled with Ratatouille (Vg, GFO) | With Tomato Sauce and Grilled Cheese

DESSERTS

Homemade Chocolate Mousse (GFO) | With a Shortbread Biscuit
Tart Au Citron | With Cornish Clotted Cream and Raspberries
Sticky Toffee Pudding | With Salted Caramel Sauce and Ice Cream
Eton Mess Baked Cheesecake (GFO) | With a Fruit Coulis
Macerated Fruit Salad (Vg, GF) | With Vegan Ice Cream

CHEESEBOARD FOLLOWED BY COFFEE & MINTS

A Selection of Continental Cheeses (GFO) | Served with Fruit Chutney, Water Biscuits, Celery and Grapes

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