

Afternoon Tea

From £16.50pp

Book Now
01977 600
550




KING'S CROFT
HOTEL & VENUE

New Year's Eve Buffet

Includes Gala Buffet

£75pp

Timings 7 for 7:30pm



Mark
Summers as
ELVIS

www.kingscrofthotel.com
bookings@kingscrofthotel.com



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

New Years Eve Party Night Gala Buffet

SUN 31ST DECEMBER 2023 | £75PP

7 FOR 7.30PM | LIVE ENTERTAINMENT & LATE DISCO

We would like to book places and enclose
payment of £ (Deposit required upon booking)

**FULL BALANCE DUE 4 WEEKS PRIOR AND NO CANCELLATION
REFUNDS 4 WEEKS PRIOR**

Forename:

Surname:

Email:

Telephone:

Address:

Postcode:

☐ Please tick if you would like to receive special offers.

**Please ask for additional sheets*

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. 01977 600 550

New Years Eve Party Night Gala Buffet

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BUCKS FIZZ / PROSECCO ON ARRIVAL

STARTERS

Antipasti Selection of Meats and Cheeses (GFO) | With Pickles and Breads
Dressed Whole Salmon (GF) | With Poached King Prawns and Marie Rose Sauce
Whole Dressed Horseshoe Gammon (GF)
Cold Dressed Turkey Crown (GF)
Chicken Tikka Pieces (GF)
Lamb Samosas (GF)
Vegetable Spring Rolls (GF)

Accompanied with Raita, Mango Chutney and Assorted Condiments

MAIN COURSE

Kings Croft Famous Hog Roast
Lamb Rogan Josh (GF)
Homemade Steak and Ale Pie
Minced Beef Lasagne
Baked Aubergine filled with Ratatouille (GF, GFO)
Breast of Chicken in a Creamy Whole Peppercorn Sauce (GF)

ACCOMPANIED BY

Garlic Bread Slices & Naan Breads
Fragrant Basmati Rice, Yorkshire Caviar & Spiced Tomato Salsa
Minted New Potatoes & Garlic Roast Potatoes
Chefs Selection of Salads

DESSERTS

Croque en Bouche | Profiterole Tower
Tart Au Citron | With Cornish Clotted Cream and Raspberries
Baked Cheesecake (GFO) | With Fruit Coulis and Chocolate Shaving
Chef's Selection of English Cheeses (GFO) | Served with Celery, Grapes and Artisan Biscuits

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