

# Daytime Events

EVENT	DATE	PRICE
ABBA2NITE	SUNDAY 1ST DECEMBER	£30
LUNCH WITH DAMIAN	TUESDAY 3RD DECEMBER	£27.50
MARK SUMMERS AS ELVIS	SUNDAY 8TH DECEMBER	£30
JOE O'BRIEN	MONDAY 9TH DECEMBER	£27.50
TINA TURNER & DIANA ROSS	SUNDAY 15TH DECEMBER	£30
JERSEY BOYS	THURSDAY 19TH DECEMBER	£30
WESTLIFE	SUNDAY 22ND DECEMBER	£30
LUNCH WITH SANTA	SUNDAY 22ND DECEMBER	£26.50 / £17.50
<b>CHRISTMAS DAY LUNCH</b>	WEDNESDAY 25TH DECEMBER	£97.50 / £55
<b>BOXING DAY LUNCH</b>	THURSDAY 26TH DECEMBER	£39.95 / £27.95



*Festive  
Afternoon Tea*

**£20.95PP**

FULL PAYMENT REQUIRED UPON BOOKING. 24 HOURS NOTICE REQUIRED.

# Christmas Early Bird Lunch

25TH NOV TIL TUES 24TH DEC

ADULTS

2 COURSE £25.00

3 COURSE £29.50

CHILDREN

(4-12 YEARS)

2 COURSE £20.00

3 COURSE £24.50

MONDAY-SATURDAY

12PM - 8PM



WWW.KINGSCROFTHOTEL.COM  
BOOKINGS@KINGSCROFTHOTEL.COM

# Christmas Early Bird

DAY:  DATE:

WE WOULD LIKE TO BOOK  PLACES AND ENCLOSE PAYMENT OF £

(MINIMUM DEPOSIT £10 PER PERSON/FULL PAYMENT)

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

FORENAME:  ADDRESS:

SURNAME:

EMAIL:

TELEPHONE:  POSTCODE:

		STARTERS				MAINS				DESSERTS			
		GARLIC MUSHROOMS											
		VEG SOUP											
		PRAWN COCKTAIL											
		BRUSCHETTA											
		BEEF											
		TURKEY											
		SALMON											
		PIMENTO											
		CHICKEN GOUJONS											
		CHEESECAKE											
		YULE LOG											
		CHRISTMAS PUDDING											
		CHOC MOUSSE											
		FRUIT SALAD											
		CHILDREN'S ICECREAM											



Christmas Early Bird

MON TO SAT - 12 NOON TILL 8PM  
FROM 25TH NOVEMBER TIL TUES 24TH DECEMBER

## STARTERS

SAUTEED CREAMY GARLIC MUSHROOMS (V, GFO) | WITH A MATURE CHEDDAR CHEESE CROUTON

WINTER VEGETABLE SOUP (V, GFO) | SERVED WITH A CRUSTY BREAD ROLL

CLASSIC PRAWN COCKTAIL (GFO) | WITH A COGNAC FLAVOURED  
MARIE ROSE SAUCE

SUN BLUSHED TOMATO & BASIL BRUSCHETTA (VG) | WITH DRESSING ROCKET  
AND A BALSAMIC GLAZE

## MAINS

**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  
AND SEASONING

GRILLED SALMON STEAK (GF) | WITH STEAMED GREENS AND A  
BASIL CREAM SAUCE

ROASTED PIMENTO FILLED WITH RATATOUILLE (VG, GF) | SERVED ON A  
TOMATO AND HERB SAUCE

CHILDREN'S CHICKEN GOUJONS | WITH CHIPS &amp; BEANS

## DESSERTS

**BAKED CHEESECAKE (GFO) | TOPPED WITH A STRAWBERRY COMPOTE AND CHOCOLATE SHAVINGS**

**YULE LOG** | WITH POURING CREAM

STEAMED CHRISTMAS PUDDING (GFO) | WITH HOMEMADE BRANDY SAUCE

## HOMEMADE CHOCOLATE MOUSSE (GF) | WITH SHORTBREAD BISCUIT

MACERATED FRUIT SALAD (VG, GF) | WITH VEGAN ICECREAM

CHILDRENS ICECREAM | SELECTION OF VANILLA &amp; CHOCOLATE

Dishes may contain dairy products and nuts.

Any Allergen/dietary requirements can be catered for by prior arrangement with our head chef.  
(V) - Vegetarian / (VG) - Vegan / (GF) - Gluten Free / (GFO) - Gluten Free Option