

Afternoon Tea

From £16.50pp

Available
to book
now



Boxing Day Lunch

Adults - £37.50pp

Children - £25pp
(Up to 12 years old)

4 Course Meal

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

Christmas Day Lunch

Adults - £97.50pp

Children - £55pp
(Up to 12 years old)

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


KING'S CROFT
HOTEL & VENUE

Christmas Early Bird Lunch

Adults

£29.95pp

Children

£19.95pp

Available Monday - Saturday

12pm - 7pm

From 27th November throughout

December

4 Course Meal

Book Now

01977 600

550



www.kingscrofthotel.com
bookings@kingscrofthotel.com



Christmas Early Bird

FROM MON 27TH NOVEMBER TILL SAT 23RD DECEMBER

4 Course Meal - £29.95 Adult £19.95 Children

We would like to book 3 Vg ~ Q5Z Vd Wb SUW WUae 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	Starters				Mains				Desserts				Any Special Requirements Please indicate below	
	Mushrooms	Soup	Prawn Cocktail	Bruschetta	Beef	Turkey	Salmon	Pimento	Chicken Goujons	Cheesecake	Yule Log	Christmas Pud		Choc Mousse

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



HENRY VIII
BRASSERIE & BAR

Christmas Early Bird

MON TO SAT - 12 NOON TILL 7PM £29.95PP | 4 COURSE MEAL
FROM MON 27TH NOVEMBER TILL SAT 23RD DECEMBER

STARTERS

- Sautéed Creamy Garlic Mushrooms** (V, GFO) | With a Mature Cheddar Cheese Croûton
- 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 and Basil Bruschetta** (Vg) | With Dressing Rocket and a Balsamic Glaze

MAIN COURSE

- Slow Roasted Silverside of Beef** (V, GFO) | With Yorkshire Pudding and a Red Wine Gravy
- Roasted Turkey Crown** (GFO) | 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
- Childrens Chicken Goujons** | With Chips and 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 a Shortbread Biscuit
- Macerated Fruit Salad** (Vg, GF) | With Vegan Ice Cream

COFFEE & MINTS

£10 DEPOSIT REQUIRED ON BOOKING
FINAL PAYMENT AND MENU CHOICES REQUIRED 4 WEEKS PRIOR TO EVENT

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