

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



FROM MON 27TH NOVEMBER TILL SAT 23RD DECEMBER

We would like to book __ Adult & __ Children places & 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.

[illegible]

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