



KING'S CROFT

FUNCTIONS



FRI - SAT

£34.50

PER HEAD

SUN - THU

£32.50

PER HEAD

JUNIOR
MENU

£21.00

PER HEAD

*Choose &
Personalise your
own Menus*

CHOOSE FROM 3 STARTERS

,

3 MAIN COURSES

,

3 DESSERTS

,

INTERMEDIATE COURSE
£3.00 EXTRA (OPTIONAL)

,

CATER FOR
EVERYONE'S TASTE

Banqueting Menu
Your Party, Your Menu, Your Choice



Function Menu

HERE AT KING'S CROFT WE LET YOU PERSONALISE YOUR OWN MENU TO SEND TO YOUR GUESTS.
YOU CHOOSE 3 STARTERS, 3 MAINS & 3 DESSERTS.

STARTERS

(All served with crusty bread roll)

Homemade Soup

(Your choice)

Creamy Garlic Mushrooms

Served with Herbed Italian Bread

Roast Vegetable & Goats Cheese Tartlet

Croft Smooth Chicken Liver Pate

Served with Red Onion Compote and Toasted Brioche

Fanned Honeydew Melon

Accompanied with Forest Berries

Smoked Salmon, Prawn & Red Pepper Timbale

Served with Lemon Oil

Homemade Yorkshire Pudding

Served with Onion Gravy

Classic Prawn Cocktail

Served with a Rich Marie Rose Sauce

MAIN COURSES

Traditional Roast Scotch Silverside of Beef

Served with a Yorkshire Pudding

Roast Breast of Turkey

Served with Chipolata Sausage, Stuffing & Cranberry Sauce

Honey Roast Ham

Served with Bacon Mash & Wholegrain Mustard Jus

Roast Loin of Pork

Served with Wholegrain Mustard Mash & Cider Sauce

Traditional Steak & Ale Pie

Served with Mushy Peas

Roast Breast of Chicken

Served with a Chardonnay White Wine Sauce

Poached Salmon Fillet

Served with Basil Mash and Lemon Butter & Chive Sauce

Roast Cod Fillet

Served with a Herbed Crust and Provencale Sauce

Roasted Pimento

Filled with Ratatouille, with a Cheese Melt with Tomato & Basil Sauce

Sun Dried Applewood & Vegetable Wellington

INTERMEDIATE COURSE

£5.50

PER PERSON

Homemade Soup

(Your choice)

Raspberry & Champagne Sorbet

(More Flavours available upon request)

WE WILL PRINT YOUR
PERSONALISED MENU!

DESSERTS

Traditional Apple Pie

Served with Vanilla Custard

Homemade Apple & Rhubarb Crumble

Served with Vanilla Custard

Sticky Toffee Pudding

Served with Hot Butterscotch Sauce

Hot Chocolate Pudding

Served with Chocolate Sauce

Homemade Bread & Butter Pudding

Served with Vanilla Custard

Strawberry Cheesecake

Served with Chocolate Dipped Strawberry and Cream

Citrus Lemon Tart

Served with Forest Berries & Mango Coulis

Double Chocolate Fudge Cake

Served with Cream

Crème Brûlée

Served with Shortbread Biscuit

Fresh Strawberry & Chantilly Shortbread

Served with a Fruit Coulis

Fresh Fruit Salad

Served with Pouring Cream

Chef's Selection of Cheese & Biscuits

Served with Celery & Grapes



7.00, for 7.30

Homemade Cream of Vegetable Soup with a Crusty Roll

Fanned Honeydew Melon accompanied with Forest Berries

Prawn Cocktail rested on a Bed of Mixed Leaves with a Marie Rose Sauce

(Additional £5.50 per person)

Raspberry & Champagne Sorbet

Traditional Roast Scotch Silver side of Beef and Yorkshire Pudding

Roast Breast of Turkey with Chipolata Sausage, Stuffing and Cranberry Sauce

Poached Salmon Fillet with Basil Mash and a Lemon Butter and Chive Sauce

Roasted Pimento Filled with Ratatouille, with a Cheese Melt with Tomato & Basil Sauce

Hot Homemade Apple & Rhubarb Crumble with Custard

Strawberry Cheesecake with Cream

Double Chocolate Fudge Cake with Cream

[illegible]



Junior Function Menu

CHILDREN (UP TO 12 YEARS OLD) HAVE A CHOICE OF A SMALLER PORTION OF THE MAIN MEAL
OR A 2 COURSE MEAL FROM THE SELECTION BELOW.
A CHOICE OF 2 MAINS AND 2 DESSERTS

MAIN COURSE

Roast Dinner

Served with potatoes, vegetables and gravy

Chicken Nuggets

Served with Chips and Beans

Pork Sausages

Served with Chips and Beans

Cheese and Tomato Pizza

Served with Chips and Beans

Fish Goujons

Served with Chips and Beans

Minced Beef Lasagne

Served with Salad

Mediterranean Vegetable Lasagne

Served with Salad

DESSERT

Chef's Selection of Ice Creams

Chocolate Dipped Profiteroles

Strawberry Cheesecake

Served with Cream

ONLY
£21.00

PER HEAD

*The Kids will
love it!*

