



KING'S CROFT

WEDDINGS

ADULT
£39.95
PER HEAD

CHILD
£34.95
PER HEAD
4-12 YEARS

JUNIOR
MENU
£19.95
PER HEAD

*Choose &
Personalise your
own Menus*

CHOOSE FROM
3 STARTERS

3 MAIN COURSES
PLUS VEGETARIAN
OPTION

3 DESSERTS

WE CATER FOR ALL
DIETARY REQUIREMENTS

UNDER 3'S EAT FREE

Wedding Breakfast
Your Wedding, Your Day, Your Choice



Delicious Canapés

A GREAT WAY TO KEEP YOUR GUESTS ENTERTAINED DURING YOUR PHOTOGRAPHY.

4 CANAPÉS

£8.95

PER HEAD



CANAPÉS SELECTION

Smoked Salmon & Prawn Roulade

Chicken Thigh

Filled with a Herb Farcé

Mini Fish and Chips

Served with Tartar Sauce and Straw Potatoes

Roast Beef and Horseradish Sauce

Served in a Mini Yorkshire Pudding

Chicken Liver Parfait

Served with Plum Chutney and Brioche

Duck Rilette and Cornichons

Salt & Pepper Baby Squid

Served with Chilli and Plum Marmalade

Cheese and Sunblushed Tomato Roulade

Mini Cheeseburger

Served with a Tomato Ketchup Sauce

Spiced Lamb Kofta

Served with Lemon & Cucumber Raita

Mediterranean Vegetable Tartlet

Served with a Tomato Compoté

Yorkshire Black Pudding

Served with Bacon



*Why not add free flow prosecco during your wedding photos?
See drinks reception for more details*



Wedding Breakfast Menu

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

£4.50

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

COFFEE
& MINTS
TO FINISH



Junior Wedding Breakfast 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
£19.95
PER PERSON

*The Kids will
love it!*





KING'S CROFT

WEDDINGS

BUFFETS
FROM
£21.95

*Great Value
& Choice*

FAMOUS HOG ROASTS

HOT BUFFET & BBQ OPTIONS

DRESSED COLD BUFFET

OPTION OF HOT & COLD
DESSERTS & CHOCOLATE
FOUNTAIN

GREAT CHOICE & VALUE

CATER FOR ALL
DIETARY REQUIREMENTS

The Evening Buffet
Let the party begin

£22.95



Hog Roast

SPIT ROASTED, ACCOMPANIED BY APPLE SAUCE, BASKETS OF BREAD & BUTTER WITH A SELECTION OF SAUCES

MINIMUM NUMBER OF 60 PEOPLE OR A SUPPLEMENT WILL APPLY

SERVED WITH EITHER HOT BUFFET OR BBQ

HOT BUFFET

Choose 2 from the following:

Traditional Steak and Ale Pie

Served with Mushy Peas

Paella

Traditional, Seafood or Meat

Chicken Tikka Masala

Served with Aromatic Rice

Chicken Rogan Josh

Served with Aromatic Rice

Chilli Con Carne

Served with Rice

Beef in Black Bean Sauce

Served with Rice

Sweet & Sour Chicken

Meatballs & Penne Pasta

Served in a Tomato & Basil Sauce

Breast of Chicken

In a Chardonnay White Wine Sauce

Chicken, Ham & Mushroom Pie

Minced Beef Lasagne

Mediterranean Vegetable Lasagne

BBQ

Choose 3 from the following:

Homemade Beef Burgers

Served with Caramelised Onions

Freshly Prepared Sausages

Cajun Chicken

Lamb Koftas

Garlic & Thyme Chicken Breast

Vegetarian Options available



COMPLEMENT YOUR HOT BUFFET OR BBQ WITH YOUR CHOICE OF FOUR SALADS AND TWO TYPES OF POTATOES

SALADS

Choose 4 from the following:

Croft Mixed Salad

Served with House Dressing

Beef Tomato, Red Onion and Mozzarella

Served with Balsamic Vinegar

Greek Salad

Feta, Olives, Green Salad, Tomatoes

Roast Pepper Salad

Russian Salad

Potatoes, Eggs, Tuna, Garden Peas & Mayonnaise

Coleslaw

Potato Salad

Mediterranean Tomato and Basil Pasta

Caesar Salad

Crisp Lettuce, Croutons & Caesar Dressing

POTATOES

Choose 2 from the following:

Jacket Potatoes

Spicy Wedges

Minted New Potatoes

Roasted Potatoes

SEE NEXT PAGE FOR OUR
ADDITIONAL BUFFET ITEMS
FROM £2.50 PER PORTION



Cold Dressed Buffet

£21.95

Chef's Cold Meat Platter

Served with a Basket of Crusty Bread

Platter of Atlantic Prawns

Restored on Crisp Lettuce

Assorted Warm Homemade Pizza

A Selection of Indian Starters

(Samosas, Spring Rolls & Onion Bhajis with Raita)

Tortilla Chips

Served with a selection of Dips & Marinated Olives

ACCOMPANIED WITH...

EXTRAS

Choose 4 from the following:

Chef's Selection of Quiches

Sausage Rolls

Marinated Chicken Breast Pieces

Locally Sourced Pork Pies

Served with Pickle

Vegetable & Goats Cheese Tartlet

Chicken Skewers

Served with a Peanut Satay Sauce

Deep Fried King Prawns

Served with a Sweet Chilli Dip

Mini Cornish Pasties

Deep Fried Breaded Whitby Scampi

SALADS

Choose 3 from the following:

Croft Mixed Salad

Served with House Dressing

Beef Tomato, Red Onion and Mozzarella

Served with a Balsamic Vinegar

Greek Salad

Feta, Olives, Green Salad, Tomatoes

Roast Pepper Salad

Russian Salad

Potatoes, Eggs, Tuna, Garden Peas and Mayonnaise

Coleslaw

Potato Salad

Mediterranean Tomato and Basil Pasta

Caesar Salad

Crisp Lettuce, Croutons and Caesar Dressing



Additional Buffet Items

*Per Portion

Assorted Warm Homemade Pizzas

£2.50*

Fully Dressed Salmon

£325

Served with King Prawns

(60 Servings)

A Selection of Samosas, Spring Rolls & Onion Bhajis

£2.50*

Chef's Selection of Cheese & Biscuits

£325

Served with Raita

Includes Mature Cheddar, Classic French Brie & Traditional English Stilton with Water Biscuits, Celery & Grapes

(50 Servings)

Deep Fried King Prawns

£2.50*

Served with a Sweet Chilli Dip

Deep Fried Breaded Whitby Scampi

£2.50*

Locally Sourced Pork Pies

£2.50*

Served with Pickle



Around The World Buffet

CHOOSE FROM OUR ASIAN OR CONTINENTAL BUFFETS TO SUIT YOUR TASTE

ASIAN SELECTION

Choose 3 dishes from the following:

Beef in Black Bean Sauce
Sweet & Sour Chicken
Chicken/Lamb or Prawn Balti
Thai Red/ Green Curry
Chicken/ Beef Madras
Chicken Rogan Josh
Chicken Tikka Masala
Chicken Chow Mein
Vegetable Stir Fry

Accompanied by your Choice of 4
of the following:

Spare Ribs
Shish Kebab
Onion Bhajis
Crispy Prawn Wontons
Lamb Somosas
Bombay Potato

All served with Prawn Crackers or Poppadoms, Mini Naan
Breads, Rice of your choosing & Traditional Salads & Dips

CONTINENTAL SELECTION

Choose 3 dishes from the following:

Paella
Traditional, Seafood or Meat
Yoghurt Marinated Chicken Kebabs
Minced Beef Cannelloni
Assorted Stone Baked Homemade Pizza
Meatballs in a Rich Tomato Sauce
Vegetable Moussaka
Bacon & Mushroom Carbonara

Accompanied by your Choice of 4
of the following:

Antipasto Cured Meat Platter
Buffalo Mozzarella & Beef Tomato
Served with Basil
Bruschetta
Spicy Chicken Wings
Breaded Mushrooms
Patatas Bravas - Spicy Potatoes
Minced Lamb Koftas
All served with Rice, Marinated Olives, Italian Bread
Selection & Traditional Salads & Dips to Complement

£21.95

Additional Buffet Items

*Per Portion

Assorted Warm Homemade Pizzas

£2.50*

Fully Dressed Salmon

Served with King Prawns

£325

(60 Servings)

A Selection of Samosas, Spring Rolls &
Onion Bhajis

Served with Raita

£2.50*

Chef's Selection of Cheese &
Biscuits

Includes Mature Cheddar, Classic French
Brie & Traditional English Stilton with Water
Biscuits, Celery & Grapes

£325

(50 Servings)

Deep Fried King Prawns

Served with a Sweet Chilli Dip

£2.50*

Deep Fried Breaded Whitby Scampi

£2.50*

Locally Sourced Pork Pies

Served with Pickle

£2.50*



Chocolate Fountain & Buffet Desserts

SWEET TOOTH? OUR DESSERTS, CHOCOLATE FOUNTAIN & CANDY STALL PROVIDE
AN EXCELLENT ADDITION TO YOUR EVENING CELEBRATIONS

CHOCOLATE FOUNTAIN

Our trained staff will look after your Chocolate Fountain from start to finish.

The Chocolate Fountain is available in Milk, Dark or White Luxury Belgium Chocolate.

Accompanied with the following dipping delicacies

Marshmallows

Fresh Strawberries & Pineapple

Assorted Traditional Sweets (Liquorice Allsorts, Toffee's, Wine Gums and Fudge etc...)

£1.50 per person supplement for more than 150 people

£395

CATERS UP TO
150 PEOPLE



HOT BUFFET DESSERTS

Traditional Apple Pie

Served with Custard

Homemade Apple & Rhubarb Crumble

Served with Custard

Homemade Bread & Butter Pudding

Served with Custard

Sticky Toffee Pudding

Served with Hot Butter Scotch Sauce

Hot Chocolate Pudding

Served with Chocolate Sauce

HOT & COLD
DESSERTS

£5.50

COLD BUFFET DESSERTS

Tiramisu

Strawberry Cheesecake

Served with Cream

Citrus Lemon Tart

Served with Clotted Cream

Double Chocolate Fudge Cake

Served with Cream

Fresh Fruit Salad

Croque-En-Bouche

(Tower of Chocolate Dipped Profiteroles)

Minimum number of 30 people

Additional Buffet Items

Chef's Selection of Cheese & Biscuits

Includes Mature Cheddar, Classic French Brie & Traditional English Stilton with Water Biscuits, Celery & Grapes

£325 - for 50 people

