



CHRISTMAS AT



KING'S CROFT

HOTEL & VENUE

2022



What's On Lunch

2022

Christmas Early Bird	Sunday 4th December	£25 Adult £15 Children
Elvis Lunch	Sunday 4th December	£25 Adult £17 Children
Senior Citizens Lunch with Joe O'Brien	Monday 5th December	£25 Adult
Senior Citizens Lunch with Damion	Wednesday 14th December	£25 Adult
Lunch with ABBA	Sunday 18th December	£25 Adult £17 Children
Carvery Lunch with Santa	Monday 19th December	£20 Adult £15 Children
Lunch with Jersey Boys	Tuesday 20th December	£25 Adult
Carvery Lunch with Santa	Wednesday 21st December	£20 Adult £15 Children
Christmas Day Lunch	Sunday 25th December	£82.50 Adult £52.50 Children
Boxing Day Lunch	Monday 26th December	£32.50 Adult £22.50 Children



What's On Evening

2022

Christmas Party Nights	Fri 2nd & Sat 3rd December	£36.50 Adult
Mark Summers as Elvis	Sunday 4th December	£30 Adult
Tina Turner Motown Party Night	Monday 5th December	£30 Adult
Grease V Dirty Dancing	Tuesday 6th December	£30 Adult
90's Experience	Wednesday 7th December	£30 Adult
80's Party Night	Thursday 8th December	£30 Adult
Christmas Party Nights	Fri 9th & Sat 10th December	£36.50 Adult
Donna Moody as Pink	Sunday 11th December	£30 Adult
Freddie Mercury	Monday 12th December	£30 Adult
Grease V Dirty Dancing	Wednesday 14th December	£30 Adult
Céline Dion	Thursday 15th December	£30 Adult
Christmas Party Nights	Fri 16th & Sat 17th December	£36.50 Adult
ABBA	Sunday 18th December	£32.50 Adult
Boxing Day 80's Night with Hayley Michelle	Monday 26th December	£25 Adult
New Years Party Night with Jo Farrow Buffet	Saturday 31st December	£67.50 Adult
New Years Party Night with Jo Farrow Banquet	Saturday 31st December	£84.50 Adult

ALL PRICES INCLUDE **4 COURSE MEAL**

Christmas Party 4 Course Menu

FOR ALL ENTERTAINMENT & DINNER DANCES

STARTERS

Sautéed Creamy Garlic Mushrooms (V, GFO) | With a Mature Cheddar Cheese Croûton

Winter Vegetable Soup (V, GFO) | 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 (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

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

Belgian Chocolate and Pecan Brownie (Vg, GF) | With Vegan Ice Cream

**TEA & COFFEE STATION AVAILABLE
THROUGHOUT THE MEAL**

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

Christmas Party Order Form

Day:

Lunch

☐

Date:

Evening

☐

We would like to book places and enclose payment of £

(minimum deposit £10 per head / full payment)

FULL BALANCE DUE 4 WEEKS PRIOR AND NO CANCELLATION REFUNDS 48 HOURS PRIOR

Forename:

Address:

Surname:

Email:

Telephone:

Postcode:

☐ Please tick if you would like to receive special offers.

NAMES

Please tick 1 choice
per course

STARTERS

Mushrooms

Soup

Prawn

Bruschetta

Beef

Turkey

Salmon Steak

Pimento

Cheesecake

Yule Log

Xmas Pudding

Brownie

MAINS

DESSERTS

ANY SPECIAL REQUIREMENTS

Please indicate
below

1.													
2.													
3.													
4.													
5.													
6.													
7.													
8.													
9.													
10.													

*Please ask for additional sheets | Fill in your details above and hand in at The King's Croft Hotel reception,
or post to: The King's Croft Hotel, Wakefield Road, Pontefract, West Yorkshire, WF8 4HA. 01977 600 550

Wine Pre Order Form

BUY 5 BOTTLES GET 1 FREE!

Date of event:

Forename:

Address:

Surname:

Email:

Telephone:

Postcode:

Please tick if you would like to receive special offers.

***CHEAPEST BOTTLE FREE**

Chosen Date/Act:

	Price	Quantity
Fizz		
House Prosecco, Italy	£24.95	
House Rosé Prosecco, Italy	£26.95	
House Champagne, France	£39.95	
White Wine		
Castillo de Piedra Virura, Spain	£18.50	
Morajo Pinot Grigio, Italy	£21.95	
Deer Point Chardonnay, Bulgaria	£21.95	
Inviniti Sauvignon Blanc, New Zealand	£28.95	
Red Wine		
Castillo de Piedra Tempranillo, Spain	£18.50	
Spearwood Shiraz, Australia	£19.95	
Ocanina Merlot, Chile	£21.95	
Bone Orchard Malbec, Chile	£26.95	
Rosé Wine		
Castillo de Piedra Tempranillo Rosé, Spain	£18.50	
Jack & Gina Zinfandel Rosé, California	£19.95	

BALANCE DUE ONE MONTH PRIOR TO EVENT

Senior Citizens Christmas Lunch

With

DAMION



Wednesday
14th December

£25pp

Hits by
The Beatles
Cliff Richard
The Shadows
Elvis
Buddy Holly
Del Shannon
The Searchers
Billy Fury
Bobby Vee
The Drifters
plus many many more...





HENRY VIII
BRASSERIE & BAR

Christmas Early Bird

**MON TO SAT - 12 NOON TILL 7PM £25PP | 4 COURSE MEAL
FROM WED 30TH NOVEMBER TILL FRI 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

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

Belgian Chocolate and Pecan Brownie (Vg, GF) | With Vegan Ice Cream

COFFEE & MINTS

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

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Carvery Lunch with Santa

ADULTS - £25 | CHILDREN - £15 (UP TO 12 YEARS)

2 COURSE MEAL | SERVED - 12PM TILL 3PM

WEDNESDAY 19TH NOVEMBER & FRIDAY 23RD DECEMBER

ADULT MENU

Traditional Roast Scotch Silverside of Beef

Roast Breast of Turkey

Honey Roast Ham

Mediterranean Vegetable Lasagne

Served with Chefs selection of Seasonal Vegetables & Potatoes

CHILDREN'S MENU

Chicken Nuggets

Small plate of the Adult Carvery

DESSERTS

Christmas Pudding with a Brandy Sauce

Chocolate Fudge Cake

Strawberry Cheesecake

Deserts accompanied with Pouring Cream

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Christmas Day Lunch

ADULTS - £82.50 | CHILDREN - £52.50 (UP TO 12 YEARS)

SERVED 12PM TILL 4PM

FESTIVE DRINK ON ARRIVAL

STARTERS

Ardennes Paté (GFO) | Course Pork Liver Pate served with Caramelised Red Onion and Toasted Focaccia

Boxed Baked Camembert (V, GFO) | Served with Fig Chutney and Toasted Bread

Smoked Salmon, Prawn and Crayfish Timbale (GF) | With baby Leaves and a Chive Crème Fraiche

Tomato and Basil Soup (Vg, GFO) | With Crunchy Croutons and Warm Bread

MAIN COURSE

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, Seasoning with a Cranberry Jus and Yorkshire Pudding

Poached Halibut Steak (GF) | With Heritage Carrots and Celeriac Puree

Baked Aubergine (Vg GFO) | Filled with Orzo Pasta and Mediterranean Vegetables & a Tomato Salsa

DESSERTS

Tarte Au Citron | With Cornish Clotted Cream and Raspberries

Christmas Pudding (GFO) | With Homemade Brandy Sauce and Redcurrant Compote

Baked Cheesecake (GFO) | With Fruit Coulis and Chocolate Shavings

Belgian Chocolate and Pecan Brownie (Vg, GF) | With Vegan Ice Cream

COFFEE & MINTS

Served with Homemade Chocolates

CHEESEBOARD FOR THE TABLE

Chef's Selection of English Cheeses (GFO) | With Celery, Grapes and Artisan Biscuits

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Afternoon Tea

£16.50

PER PERSON



Daily From Midday

FINGER SANDWICHES SERVED ON
WHITE AND GRANARY BREAD

*fillings include Honey Roast Ham,
Mature Cheddar and Pickle
Cucumber and Sea Salt,*

Scottish Smoked Salmon and Cream Cheese

FRESH SCONE WITH CLOTTED CREAM

& STRAWBERRY JAM

SELECTION OF IRRESISTABLE
MINI CAKES & SWEET TREATS

UNLIMITED TEA & COFFEE

Sparkling Afternoon Tea - £20.95 includes one Glass of Prosecco

Gin & Tea - £22.95 Includes One Double Gin & Mixer

PLEASE MAKE US AWARE OF ANY DIETARIES UPON BOOKING. 24 HOURS NOTICE NECESSARY
FULL PAYMENT DUE UPON BOOKING.



HENRY VIII
BRASSERIE & BAR

Boxing Day Lunch

ADULTS - £32.50 | CHILDREN - £22.50 (UP TO 12 YEARS)

4 COURSE MEAL | SERVED 12PM TILL 3PM

STARTERS

Ardennes Paté (GFO) | Course Pork Liver Pate served with Caramelised Red Onion and Toasted Focaccia

Roasted Tomato and Pepper Soup (Vg, GFO) | Served with Crusty Bread

Asparagus and Wild Mushroom Tart (V) | With a Crispy Poached Egg & Hollandaise Sauce

Classic Prawn Cocktail (Vg, GF) | With a Cognac Flavoured Marie Rose Sauce

MAIN COURSE

Roasted Silverside of Beef (GFO) | Served with a Large Yorkshire Pudding and Red Wine Gravy

Roast Chicken Supreme | Filled with Brie and Cranberry, Wrapped in Streaky Bacon

Grilled Salmon Steak | With Wilted Spinach and Hollandaise Sauce

Baked Aubergine (Vg GFO) | Filled with Orzo Pasta and Mediterranean Vegetables and a Tomato Salsa

DESSERTS

Tart Au Citron | With Cornish Clotted Cream and Raspberries

Hot Apple Pie | With Vanilla Custard and Roasted Baby Apples

Belgian Chocolate and Pecan Brownie (Vg, GF) | With Vegan Ice Cream

Baked Cheesecake (GFO) | With Fruit Coulis and Chocolate Shavings

COFFEE & MINTS

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Boxing Day Evening

MONDAY 26TH DECEMBER 2022 | £25PP | 2 COURSE MEAL

7 FOR 7.30PM | WITH LIVE ENTERTAINMENT

MAIN COURSE

Kings Croft famous Hog Roast

Lamb Rogan Josh (GF)

Traditional Steak & Ale Pie

Baked Aubergine (Vg GFO) | Filled with Orzo Pasta and Mediterranean Vegetables and a Tomato Salsa

Breast of Chicken (GF) | In a White Wine Sauce

King Prawns | Wrapped in Filo Pastry with Chilli Sauce

Lamb Samosas | With Minted Yogurt

ACCOMPANIED BY

Classic Caesar Salad

Coleslaw (GF)

Russian Salad (GF)

Fried Potato Wedges

Garlic Roasted Potatoes (GF)

Scented Rice (GF)

Naan Breads

Selection of Sauces, Dips and Breads

DESSERTS

Hot Apple Pie | With Vanilla Custard and Roasted Baby Apples

Belgian Chocolate and Pecan Brownie (Vg, GF) | With Vegan Ice Cream

Baked Cheesecake (GFO) | With Fruit Coulis and Chocolate Shavings

Deserts accompanied with Pouring Cream and Custard

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New Years Eve Gala Buffet

SAT 31ST DECEMBER 2022 | £67.50PP

7 FOR 7.30PM | JO FARROW (80'S TO DATE) & LATE DISCO

BUCKS FIZZ / PROSECCO ON ARRIVAL

STARTERS

Antipasti Selection of Meats and Cheeses (GFO) | With Pickles and Breads
Dressed Whole Salmon (GF) | With Poached King Prawns and Marie Rose Sauce
Whole Dressed Horseshoe Gammon (GF)
Cold Dressed Turkey Crown (GF)
Chicken Tikka Pieces (GF)
Lamb Samosas (GF)
Vegetable Spring Rolls (GF)

Accompanied with Raita, Mango Chutney and Assorted Condiments

MAIN COURSE

Kings Croft Famous Hog Roast
Lamb Rogan Josh (GF)
Homemade Steak and Ale Pie
Minced Beef Lasagne
Baked Aubergine filled with Ratatouille (GF, GFO)
Breast of Chicken in a Creamy Whole Peppercorn Sauce (GF)

ACCOMPANIED BY

Garlic Bread Slices & Naan Breads
Fragrant Basmati Rice, Yorkshire Caviar & Spiced Tomato Salsa
Minted New Potatoes & Garlic Roast Potatoes
Chefs Selection of Salads

DESSERTS

Croque en Bouche | Profiterole Tower
Tart Au Citron | With Cornish Clotted Cream and Raspberries
Baked Cheesecake (GFO) | With Fruit Coulis and Chocolate Shaving
Chef's Selection of English Cheeses (GFO) | Served with Celery, Grapes and Artisan Biscuits

Dishes may contain dairy products and nuts.
Any allergy/dietary requirements can be catered for by prior arrangement with our head chef.

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New Years Eve

Masquerade Banquet

SAT 31ST DECEMBER 2022 | 6 COURSE MEAL | £84.50PP
7 FOR 7.30PM | JO FARROW (60'S TO DATE) & LATE DISCO
BUCKS FIZZ / PROSECCO ON ARRIVAL

STARTERS

Goats Cheese & Mediterranean Vegetable Tart (V) | With a Tomato Compote
Smoked Salmon, Prawn & Crayfish Timbale (GF) | With baby Leaves and Crème Fraiche
Ardennes Pâté (GFO) | Coarse Pork Liver Pate served with Crusty Bread
Trio of Melon (Vg) | With Minted Raspberries and Fruit Coulis

INTERMEDIATE

Champagne and Raspberry Sorbet (Vg Suitable)

MAIN COURSE

Roasted Silverside of Beef (GFO) | With Large Yorkshire Pudding and Red Wine Gravy
Garlic & Thyme Roast Chicken Supreme | With a Pancetta and Borlotti Bean Cassoulet
Grilled Tuna Steak | On Mustard Crushed Potatoes and a Caper Beurre Noisette
Baked Aubergine filled with Ratatouille (Vg, GFO) | With Tomato Sauce and Grilled Cheese

DESSERTS

Belgian Chocolate and Pecan Brownie (Vg, GF) | With Madagascan Vegan Ice Cream
Tart Au Citron | With Cornish Clotted Cream and Raspberries
Sticky Toffee Pudding | With Salted Caramel Sauce and Ice Cream
Baked Cheesecake (GFO) | With Shards of Meringue

CHEESEBOARD FOLLOWED BY COFFEE & MINTS

A Selection of Continental Cheeses (GFO) | Served with Fruit Chutney,
Water Biscuits, Celery and Grapes

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KING'S CROFT

Join us on Friday and Saturday

Christmas Party Nights



£36.50

4 Course Dinner / DJ & Disco

Friday 2nd, 9th & 16th Dec
Saturday 3rd, 10th & 17th Dec

Arrival 7:00pm / Food: 7:30pm

Bar & Music:

Friday & Saturday - 1am
Sunday - Thursday - Midnight

**BOOK NOW:
01977
600 550**