



# KING'S CROFT

## FUNCTIONS



FRI - SAT  
**£29.95**  
PER HEAD

SUN - THU  
**£25.95**  
PER HEAD

JUNIOR  
MENU  
**£19.95**  
PER HEAD

*Choose &  
Personalise your  
own Menu*

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

£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 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  
**£19.95**

PER HEAD

*The Kids will  
love it!*

