



King's Croft

Fully-Licensed Residential Hotel

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Welcome to the Kings Croft Hotel, a beautiful Grade 2 listed hotel set in grounds of nearly 8 acres. With extensive lawns at the front of the Hotel, surrounded by mature trees and relaxing views of the rolling countryside, the Kings Croft can provide the perfect venue for your function away from the hustle and bustle of busy town centres.

The King's Croft is a family owned and run hotel. All wedding enquiries are dealt with personally by the owners, Rosie and Shaun Ingram, who together with the Head Chef will help you design your own personalised wedding package to ensure your wedding day, is planned to perfection. The wedding menus included in this package are designed to offer you maximum flexibility in choosing a menu best suited to your guests. Feel free to ask for items not contained within the existing menus and wine packages. Kings Croft are also offering menus printed free for you to send to your wedding guests. The emphasis at the King's Croft is providing everything that you want to make your wedding day perfect.

The King's Croft provides the perfect country house setting with the convenience of being less than a mile from the M62, the town centre of Pontefract and within 2 miles from the A1. The hotel is easily accessible from Leeds, Wakefield, Barnsley, Doncaster and all the towns and villages surrounding Pontefract. A helicopter pad was added in 2008 and the hotel can arrange various packages to suit your needs.

There are 6 rooms licensed for civil wedding ceremonies and the hotel can accommodate wedding parties of any size from 10 to 450. We have newly refurbished bridal suites featuring lavish 4 poster beds, elegant chandeliers and cornices throughout.

We hope you will visit the King's Croft to discuss your wedding plans and experience the friendly, relaxed atmosphere and see the beautiful grounds and country house setting.

Kind regards,

Shaun and Rosie Ingram



King's Croft

Wedding Luncheon

£27.50 adults £22.00 children

Starters

(All served with Fresh Bread)

Soup of the day (your choice)

Creamy Garlic Mushrooms
served with Herbed Italian Bread

Roasted Vegetable and Goats Cheese Tart

Croft Smooth Chicken Liver Paté
served with a Red Onion Compote and Melba Toast

Fanned Honeydew Melon
accompanied with Forest Berries

Smoked Salmon, Prawn and Red Pepper Terrine
with a Raspberry Dressing

Prawn Cocktail
rested on a bed of Dressed Leaves with a Marie Rose Sauce

Intermediate Courses (Optional)
(£1.95 Supplement)

Soup of the Day

Raspberry and Champagne Sorbet



King's Croft

Mains

Traditional Roast Scotch Silverside of Beef
with Yorkshire Pudding

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

Roast Leg of Lamb (£1.00 supplement)
with a Spring Onion Mash and a Minted Gravy

Pork Medallions
on a Bed of Mustard Mash with a Wild Mushroom Sauce

Breast of Chicken
on a Bed of Mashed Potatoes with a Chardonnay White Wine Sauce

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

Seared Loin of Cod
on a Bed of Crushed New Potatoes with a Provencale Sauce

Roasted Vegetable Stack
on a Baked Open Field Mushroom with a Tomato and Basil Sauce and a Three Cheese Melt

Wild Mushroom Carbonara

Desserts

Strawberry Cheesecake with Cream

Citrus Lemon Tart with Clotted Cream

Double Chocolate Fudge Cake with Cream

Traditional Hot Apple Pie and Custard

Crème Brulee

Sticky Toffee Pudding with a Hot Butterscotch Sauce

Exotic Mixed Fruit Tart with a Fruit Coulis

Profiteroles dipped in a Chocolate Sauce

Fresh Fruit Salad

Coffee and Mints



King's Croft

Drinks Packages

All Packages are for your guidance.
We are happy to design packages specifically to your requirements

Package One - £10.25 per person

On Arrival - Bucks Fizz, Sherry, Pimms or Mulled Wine

During Dinner - A Glass of House Wine
(Red Valpolicella or White Pinot Grigio)

For the Toast - A Glass of Sparkling White Wine

Package Two - £12.50 per person

On Arrival - Bucks Fizz, Sherry, Pimms or Mulled Wine

During Dinner - Two Glasses of House Wine
(Red Valpolicella or White Pinot Grigio)

For the Toast - A Glass of Sparkling White Wine

Complimentary - A Bottle of Champagne in the Bridal Suite (Min. 40 Guests)

Package Three - £15.95 per person

On Arrival - A Glass of Champagne, Bucks Fizz, Kir Royale or Pimms

During Dinner - Two Glasses of House Wine
(Red Spanish Rioja or White French Chablis)

For the Toast - A Flute of Champagne (Pink Champagne Optional)

Complimentary - A Bottle of Champagne in the Bridal Suite (Min. 40 Guests)



King's Croft

Reception Drinks

- *By the Glass* -

On Arrival

Bucks Fizz with Sparkling Wine	£3.50
Mulled Wine	£3.50
King's Croft House Sparkling Wine	£3.75
Bucks Fizz with Champagne	£5.25
Kir Royale with Champagne	£6.95
Kings Croft House Champagne	£6.95
Kings Croft House Pink Champagne	£6.95

White Wine

Argini Pinot Grigio (Italian)	£3.50
Moondarra Chardonnay (Australia)	£3.75
Chablis AC Ropiteau Freres (France)	£4.25

Red Wine

Decastello Valipolicella (Italy)	£3.50
Campo Viejo Rioja (Spain)	£3.75
Castillo De Calatrava Tempranillo Gran Reserva 1996 (Spain)	£4.25



King's Croft

Hog Roast & Hot Buffet

£15.50 per person (minimum 50 people)

Spit Roasted Hog

Choose Two Hot Dishes from the Hot Buffet (up to 70 people)

Choose Three Hot Dishes from the Hot Buffet (more than 70 people)

Please feel free to replace Hot Dishes with items from our Cold Buffet Menu

Salads

Please choose Four from the following:

- Mixed Green Salad • Greek Salad • Coleslaw • Potato Salad •
- Tuna Nicoise (Tuna, Green Beans, Onion with a Vinaigrette Dressing)
 - Ham and Cheese Penne Pasta •
- Waldorf Salad (Celery, Apples, Walnuts and Grapes with a Mayonnaise Dressing)
 - Hawaiian Salad • Eggs Harlequin

Potatoes

Please choose any Two from the following:

- Herbed Roast Potatoes • Jacket Potatoes • Minted New Potatoes • Spiced Wedges •

All of the above are accompanied with Baskets of Bread and Butter portions

Additional Buffet Items **£1.50 per portion**

- Gala Pork Pie • Lamb Samosas • Vegetable Quiche • Scotch Eggs •
- Spiced Chicken Breast on a skewer with a Salsa Dip •
- Tomato and Mozzarella Pizza

Desserts **£2.95 per portion**

- Double Chocolate Fudge Cake • Strawberry or Blackcurrant Cheese Cake •
- Citrus Lemon Tart • Black Forest Gateau • Fresh Fruit Salad

Desserts accompanied with Pouring Cream



King's Croft

Hog Roast & BBQ

£15.50 per person (minimum 50 people)

Spit Roasted Hog & BBQ

Please choose **Three BBQ items from the following**

- Beefburgers • Sausages • Cajun Chicken • Lamb Skewers • Chicken Breast

Salads

Please choose **Four from the following**

- Mixed Green Salad • Greek Salad • Coleslaw • Potato Salad •
- Tuna Nicoise (Tuna, Green Beans, Onion with a Vinaigrette Dressing)
 - Ham and Cheese Penne Pasta •
- Waldorf Salad (Celery, Apples, Walnuts and Grapes with a Mayonnaise Dressing)
 - Hawaiian Salad • Eggs Harlequin

Potatoes

Please choose **Two from the following**

- Herbed Roast Potatoes • Jacket Potatoes • Minted New Potatoes • Spiced Wedges •

All the above are accompanied with Assorted Breads and Rolls

Additional Buffet Items £1.50 per portion

- Gala Pork Pie • Lamb Samosas • Vegetable Quiche • Scotch Eggs •
- Spiced Chicken on a skewer with a Salsa Dip •
- Tomato and Mozzarella Pizza

Desserts £2.95 per portion

- Double Chocolate Fudge Cake • Strawberry or Blackcurrant Cheese Cake
- Citrus Lemon Tart • Black Forest Gateau • Fresh Fruit Salad

Desserts accompanied with Pouring Cream



King's Croft

Hot Buffet

Select any 2 items for £15.50 per head

Hot Roast Silverside of Beef

Roast Pork with Apple Sauce

Honey Roasted Ham

Breast of Chicken in a Chardonnay White Wine Sauce

Chicken Tikka Masala with Braised Aromatic Rice

Minced Beef Lasagne

Steak and Ale Pie with Mushy Peas

Chicken/Lamb Rogan Josh with Braised Aromatic Rice

Chilli Con Carne

Beef Stroganoff with Wild Rice

Stir Fry Oriental Vegetables in Hoi Sin Sauce

Vegetable Lasagne

Served with your selection of Seasonal Vegetables or Salads

You may wish to also select items from the Finger Buffet for accompaniment



King's Croft

Cold Buffet

£15.50 per person (minimum 50 people)

- Cold Meat Platter with Salad Garnish • Prawns in a Marie Rose Sauce •
• Cheeseboard with Grapes and Celery • Eggs Harlequin

Please choose any Four from the following:

- Gala Pork Pie • Lamb Samosas • Vegetable Quiche • Scotch Eggs
Spiced Chicken on a skewer with a Salsa Dip
Tomato and Mozzarella Pizza

Salads

Please choose Four from the following

- Mixed Green Salad • Greek Salad • Coleslaw • Potato Salad •
Tuna Nicoise (Tuna, Green Beans, Onion with a Vinaigrette Dressing)
• Ham and Cheese Penne Pasta •
Waldorf Salad (Celery, Apples, Walnuts and Grapes with a Mayonnaise Dressing)
• Hawaiian Salad • Eggs Harlequin

Potatoes

Please choose Two from the following

- Herbed Roast Potatoes • Jacket Potatoes •
• Minted New Potatoes • Spiced Wedges •

All the above are accompanied with Baskets of Bread and Butter portions

Desserts

£2.95 per portion

- Double Chocolate Fudge Cake • Strawberry or Blackcurrant Cheese Cake
• Citrus Lemon Tart • Blackforest Gateaux • Fresh Fruit Salad



King's Croft

Gala Buffet

£23.95 per person (minimum 40 people)

Starter

Full Dressed Salmon with King Prawns
Honey Roasted Ham
Platter of English Cheeses with Grapes and Celery
Bowl of Exotic Fruits
Prawns with a Marie Rose Sauce

Accompanied with Three choices of the following salads;

- Mixed Green Salad • Greek Salad • Coleslaw • Potato Salad •
- Tuna Nicoise (Tuna, Green Beans, Onion with a Vinaigrette Dressing)
 - Ham and Cheese Penne Pasta •
- Waldorf Salad (Celery, Apples, Walnuts and Grapes with a Mayonnaise Dressing)
 - Hawaiian Salad • Eggs Harlequin

Main

Dressed Turkey Crown
Roast Scotch Silverside of Beef with Yorkshire Pudding

Accompanied with selection of Seasonal Vegetables and Potatoes

Desserts

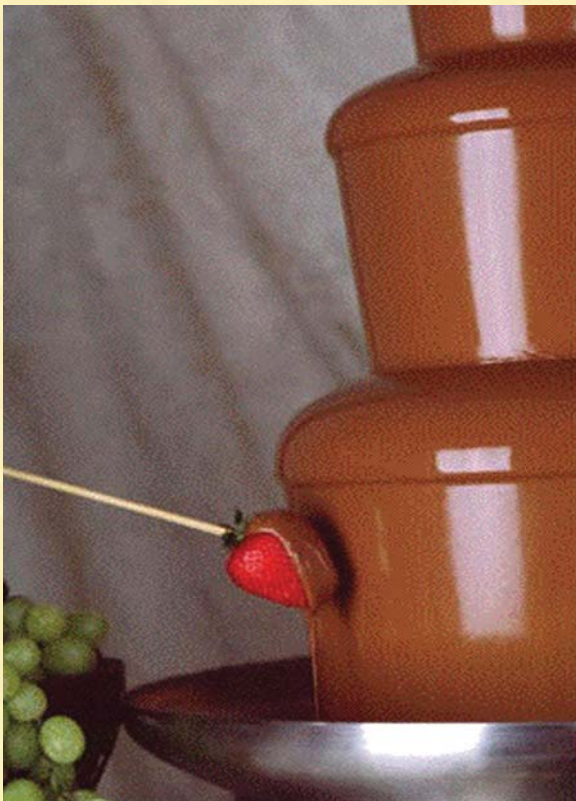
- Double Chocolate Fudge Cake • Strawberry or Blackcurrant Cheese Cake
- Citrus Lemon Tart • Black Forest Gateau • Fresh Fruit Salad



King's Croft

Chocolate Fountain

*Your choice of Luxury Belgium Chocolate
(Milk Chocolate, Plain Chocolate or White Chocolate)*



Accompanied with:

Marshmallows

Assorted Fruit

Assorted Fudges & Nougat

Shortbread Biscuits

Coconut Mushrooms

A Range of Traditional Sweets

£350 (Caters up to 150 people)

£1.50 per person supplement for more than 150 people

Please note, the chocolate fountain will be staffed at all times,
and the skewers will be made to your order.



King's Croft

Balloon Packages

We can offer a range of helium filled balloons to co-ordinate with your choice of colours to make your day extra special



3 Balloons on a weight	£7 per Table
3 Balloons and Ribbons (No Weight)	£5
Ribbons on Outside Railings	£25
Ribbons on Queens Suite Veranda	£20
Ribbons on Chairs in Aisle	£20



King's Croft

Wedding Night Rooms



Bridal Suite (4 Poster Beds)	£145
Double En-Suite	£75
Twin En-Suite	£75
Single En-Suite	£48
Family Suite One (One Double, Two Single Beds)	£110
Family Suite Two (One Double, One Single Bed)	£90

All rates inclusive of full English breakfast.

Guests of your Wedding not staying in the Hotel may join you for breakfast at a cost of £6.95 per head (Please pre-book)



King's Croft

Helicopter Flights



Make your special day even more memorable!

With the addition of our new Helipad on site, we are able to offer up to 3 people to fly from Sherburn Airfield to the Hotel and a 20 minute flight after the wedding.

Return flight to Sherburn Airfield for up to 3 people is optional.

