

King's Head
Hotel

Richmond

EST. 1996

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A magical Christmas awaits at The King's Head Hotel

This festive season, let us add the sparkle to your celebrations at The King's Head Hotel. Whether you're gathering with loved ones, friends, or colleagues, we offer the perfect setting to create those unforgettable memories. From festive parties to a relaxing family retreat or a delicious meal, we're dedicated to transforming your Christmas into an enchanting celebration filled with laughter, love and moments to treasure forever.

Located in the heart of Richmond, our award-winning hospitality, charming rooms, and refined festive dining make The King's Head Hotel the ideal place to celebrate Christmas and the New Year. Be enchanted by mouth-watering seasonal menus, tempting tipples, dazzling party nights and relaxing getaways, all with our elegant hotel as your perfect backdrop.

We are pulling out all the stops so don your finest party outfit, (and maybe your dancing shoes!) and prepare to be dazzled by our range of festive party, dining and accommodation experiences.

To book, just call our friendly team on 01748 850220.

We can't wait to celebrate with you this festive season.



Be Inn the Know

Get all the latest news and offers for The King's Head Hotel delivered to your inbox! Simply scan the code and add your details to sign up.

Festive Dining

Whether you're planning to meet up with friends or spend time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Enjoy a delicious Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

Two Courses: £34.00 per Adult, £17.00 per Child

Three Courses: £40.00 per Adult, £20.00 per Child



To book, call 01748 850220

For full terms and conditions please see page 27.



Starters

Roasted Butternut Squash Soup

Crumbled goat's cheese, leek oil **V, VEO, GF / D, CE** / 470 kcal

Smoked Mackerel

Horseradish crème fraîche, cucumber & apple salsa, sourdough thins **GFO / G, F, E, D, MU / L, N, S, CE, SE, SD** / 710 kcal

Chicken Liver Parfait

Cumberland sauce, pickled cranberry, rocket, toasted sourdough **GFO / G, D, MU, SE, SD / N** / 554 kcal

Parsnip & Potato Rösti

Feta, beetroot relish, chestnut shaving

VE, GF / SD / CE, MU / 349 kcal

Main Courses

Roast Breast of Turkey

Orange & cranberry stuffing, pig in blanket, roast potatoes, winter roots, greens, pan gravy

G, S, SD / CE, MU / 1012 kcal

Braised Feather Blade of Beef

Garlic & herb mashed potatoes, roasted carrots, winter greens, pan gravy **GF / D, CE, SD** / MU / 589 kcal

Roasted Stone Bass

Warm squash, brussels sprouts, pistachio & pomegranate salad, pomegranate molasses dressing

GF / E, N / P / 520 kcal

Leek, Mushroom & Chestnut Puff Pastry Tart

Brie, winter ratatouille, crispy kale, red wine glaze

V, VEO / G, D, CE, SD / L, S, MU / 735 kcal

Desserts

Christmas Pudding

Brandy custard, cranberry compôte

V, GFO / G, D / E, CE, MU / 313 kcal

Lemon & Ginger Posset

Granola **V / G, N, D** / 757 kcal

Cappuccino Panna Cotta

Almond brittle, Kirsch cherry **GF / N, D / P** / 446 kcal

Trillionaire Tart

Chocolate soil, vegan vanilla ice cream, orange crisp

VE, GF / S, SD / E, D, CE, MU / 414 kcal

Festive Party Nights

Grab your friends, family or colleagues and celebrate at one of our Christmas Party Nights. Think good food, good music and plenty of Christmas cheer. Available on selected dates in December – don't delay, book today!

Over 18s only. Please enquire for dates. Arrivals from 7pm, with dinner served at 7.30pm.

£42.00 per Adult



To book, call 01748 850220

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 27.



Starters

Roasted Butternut Squash Soup

Crumbled goat's cheese, leek oil **V, VEO, GF / D, CE** / 470 kcal

Smoked Mackerel

Horseradish crème fraîche, cucumber & apple salsa, sourdough thins **GF / G, F, E, D, MU / L, N, S, CE, SE, SD** / 710 kcal

Chicken Liver Parfait

Cumberland sauce, pickled cranberry, rocket, toasted sourdough **GF / G, D, MU, SE, SD / N** / 554 kcal

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Feta, beetroot relish, chestnut shaving

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G, S, SD / CE, MU / 1012 kcal

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Trillionaire Tart

Chocolate soil, vegan vanilla ice cream, orange crisp

VE, GF / S, SD / E, D, CE, MU / 414 kcal

A Three Course Christmas Carol

16th December

Enjoy a delicious three-course meal as Young Baggage Productions present their hilarious re-telling of Dickens' classic tale of redemption.

Chaotic and irreverent, yet still retaining all the warmth of the original, "A Three Course Christmas Carol" is guaranteed to leave you filled with joy of Christmas. Arrivals from 7pm, with dinner served at 7.30pm.

£45.00 per Adult



To book, call 01748 850220

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 27.





Starters

Roasted Butternut Squash Soup

Crumbled goat's cheese, leek oil **V, VEO, GF / D, CE** / 470 kcal

Smoked Mackerel

Horseradish crème fraîche, cucumber & apple salsa, sourdough thins **GFO / G, F, E, D, MU / L, N, S, CE, SE, SD** / 710 kcal

Chicken Liver Parfait

Cumberland sauce, pickled cranberry, rocket, toasted sourdough **GFO / G, D, MU, SE, SD / N** / 554 kcal

Parsnip & Potato Rösti

Feta, beetroot relish, chestnut shaving

VE, GF / SD / CE, MU / 349 kcal

Main Courses

Roast Breast of Turkey

Orange & cranberry stuffing, pig in blanket, roast potatoes, winter roots, greens, pan gravy

G, S, SD / CE, MU / 1012 kcal

Braised Feather Blade of Beef

Garlic & herb mashed potatoes, roasted carrots, winter greens, pan gravy **GF / D, CE, SD / MU** / 589 kcal

Roasted Stone Bass

Warm squash, brussels sprouts, pistachio & pomegranate salad, pomegranate molasses dressing

GF / E, N / P / 520 kcal

Leek, Mushroom & Chestnut Puff Pastry Tart

Brie, winter ratatouille, crispy kale, red wine glaze

V, VEO / G, D, CE, SD / L, S, MU / 735 kcal

Desserts

Christmas Pudding

Brandy custard, cranberry compôte

V, GFO / G, D / E, CE, MU / 313 kcal

Lemon & Ginger Posset

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Almond brittle, Kirsch cherry **GF / N, D / P** / 446 kcal

Trillionaire Tart

Chocolate soil, vegan vanilla ice cream, orange crisp

VE, GF / S, SD / E, D, CE, MU / 414 kcal

Christmas Day Lunch

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories. Take the pressure off and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Arrivals from 12 noon, with lunch served at 12.30pm.

£105.00 per Adult, £52.50 per Child



To book, call 01748 850220

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 27.



Starters

Roasted Celeriac & Apple Soup

Herb croutons **VE, GFO** **G, CE** / S, E, D, MU / 534 kcal

Smoked Salmon Tartare

Crushed avocado, cucumber ribbons, dill dressing, crispy capers, salmon caviar **GF** / **F, D, MU, SD** / L, CE / 511 kcal

Roast Chicken & Leek Terrine

Winter chutney, pickles, toasted sourdough

GFO / **G** / F, P, N, S, D, CE, MU, SE, SD / 412 kcal

Chestnut & Shallot Tarte Tatin

Beetroot & orange rémoulade, pomegranate molasses, marinated Feta **VE** / **G** / L, S, CE, MU / 422 kcal

Main Courses

Roast Breast of Turkey

Chestnut & cranberry stuffing, Yorkshire pudding, pig in blanket, roast potatoes, winter roots, greens, pan gravy **G, S, E, D, SD** / CE, MU / 1349 kcal

Roast Sirloin of Beef

Yorkshire Pudding, roasted potatoes, winter greens, maple-roasted roots, red wine & thyme gravy

GFO / **G, E, D, CE, MU, SD** / S / 1077 kcal

Pan Fried Hake

Parsnip & potato rösti, celeriac & apple purée, tenderstem broccoli, brown shrimp butter sauce

GFO / **C, F, D, CE, SD** / L / 938 kcal

Balsamic Beetroot Wellington

Roast potatoes, winter greens, red wine vegetable gravy, chestnut shaving **VE** / **G, SD** / L, S, CE, MU / 721 kcal

Desserts

Christmas Pudding

Brandy custard, cranberry compôte **V, GFO** / **G, D** / E, CE, MU / 313 kcal

Dark Chocolate & Maldon Salt Tart

Citrus crème fraîche, chocolate soil **GF** / **G, S, E, D, SD** / N / 918 kcal

Irish Cream & Gingernut Cheesecake

Salted caramel ice cream, popcorn **V** / **G, S, D** / 925 kcal

Vegan Vanilla Panna Cotta

Toasted almonds, winter berry compôte **VE, GF** / **N, S** / P / 462 kcal

Chef's British Artisan Cheese Board

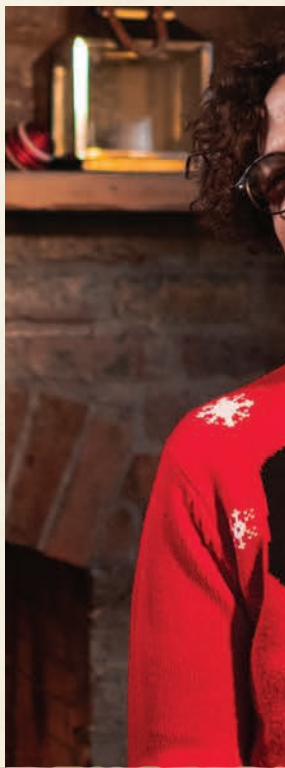
Grapes, celery, chutney, crackers

V, GFO / **G, D, CE** / P, L, N, S, MU, SE, SD / 442 kcal

Boxing Day Dining

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in our delicious Winter Menu, allowing you to relax and savour special moments with those who mean the most.

Boxing Day dining is served between 12 noon and 8pm.



To book, call 01748 850220

For full terms and conditions please see page 27.





Christmas Residential Packages

Two-night Christmas Package

Our two-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch and a relaxed Christmas Evening Buffet.

From £375.00 per person

Three-night Christmas Package

Our three-night package includes Bed & Breakfast, a three-course Christmas Eve Dinner, Christmas Day Lunch, a relaxed Christmas Evening Buffet and a three-course Boxing Day Dinner.

From £510.00 per person



To book, call 01748 850220

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 27.



What Christmas 2026 could look like...

Christmas Eve

Arrive at your leisure from 3pm and start your holiday with a warm welcome. Enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. End your evening with mince pies and coffee. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

Christmas Day

Begin your Christmas morning with a leisurely breakfast served between 8am and 10am. Take some time to relax before joining us for a festive Christmas Day Lunch starting at noon. After lunch, why not explore the local area with a stroll, then return for a relaxed evening buffet served from 7pm.

Boxing Day

Celebrate Boxing Day with a delicious breakfast from 8am to 10am. For our two-night guests, check-out is at 11am. Guests on our three-night package can enjoy a three-course meal between 12 noon and 8pm, leaving you time to hit the Boxing Day sales.

27th December

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.



Christmas Bed & Breakfast

We've got room at the inn! If you're visiting family or friends in the surrounding area this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and a delicious breakfast to set you up for your festivities.





**To book,
call 01748 850220**

New Year's Eve Celebrations

Join us in the heart of Richmond to ring in the New Year. Our New Year's Eve Celebration includes a five-course meal, as well as live music and DJ to welcome in 2027. Book early – this event is sure to be one of the hottest tickets in town.

7pm arrival for canapés and prosecco in the King's Room.
8pm food served in the Ballroom.

£104.00 per Adult



**To book,
call 01748 850220**

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 27.

Starters

French Onion Soup

Cheddar croûte **V, GFO / G, D, CE, SD** / SE / 627 kcal

Seared Scallop

Salmon & dill fishcake, roasted cauliflower purée,
braised fennel, salmon caviar **GF / MO, F, D** / CE, MU / 358 kcal

Roast Chicken & Leek Terrine

Winter chutney, pickles, toasted sourdough

GFO / G / F, P, N, S, D, CE, MU, SE, SD / 412 kcal

Palate Cleanser

Lemon Sorbet

Candied thyme **VE, GF / SD** / 88 kcal

Mains

Monkfish Stuffed with Mushroom Duxelle

Parma ham, crushed baby potatoes,
cider beurre blanc **GF / F, D, SD** / E / 952 kcal

Duo of Beef

4oz fillet of beef, treacle-braised shin croquette,
dauphinoise slice, maple & rosemary-roasted roots,
red wine jus, crispy kale **G, E, D, CE, MU** / S / 947 kcal

Balsamic Beetroot Wellington

Garlic mash potatoes, maple & mustard-roasted roots,
winter greens, red wine vegetable gravy

V, VEO / G, D, CE, MU, SD / L, S / 630 kcal

Desserts

Chocolate Orange Mousse

Blood orange gel, chocolate soil

GF / S, E, D, SD / MU / 464 kcal

Cherry & Pistachio Frangipane Tart

Clotted cream vanilla ice cream, almond brittle

V / G, N, E, D, SD / P, CE, MU / 580 kcal

Chef's British Artisan Cheese Board

Grapes, celery, chutney, crackers

V, GFO / G, D, CE / P, L, N, S, MU, SE, SD / 442 kcal

After Dinner

Salted Caramel Chocolate Truffle

V / G, N, S, E, D / 68 kcal



New Year's Residential Packages

Enjoy a one or two-night stay and ring in the New Year with us at The King's Head, Richmond. Join in the fun of our New Year's Eve Celebration, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed & breakfast on the night before New Year's Eve.

One-night New Year's Package

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Celebrations.

From £220.00 per person

Two-night New Year's Package

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Celebrations and an additional three-course dinner.

From £280.00 per person



To book, call 01748 850220

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 27.



Drinks Bundles

Get the party started with our festive drinks packages, available to pre-order with your Christmas celebration. Book your drinks package before 20th November to take advantage of these exclusive pre-order rates.

For more information and to explore our full range of drinks packages and discounts, including cocktails and champagne, simply scan the QR code below.



Beer Bucket: £23.00

5 bottles of beer from the following options:
Sol, Birra Moretti, Birra Moretti Zero,
Peroni Nastro Azzurro Gluten Free

Cider Bucket: £29.00

5 bottles of cider from our range
of Old Mout flavoured ciders

Bronze Wine Package: £97.50

5 bottles of our House red or white wine

Silver Wine Package: £140.00

5 bottles of Pinot Grigio or Malbec

Gold Wine Package: £175.00

5 bottles of Sauvignon Blanc or Rioja

Fizz Package: £155.00

5 bottles of either Prosecco or Prosecco Rosé





Festive Afternoon Tea

During December, our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

From £24.95 per person

Finger Sandwiches

Turkey & Cranberry
Tuna Mayonnaise
Egg Mayonnaise
Cream Cheese & Cucumber

Scone

Strawberry jam, clotted cream

Sweet Treats

Chocolate Mousse Shot
Shortbread
Yule Log
Mince Pie
Blood Orange Crisp
Strawberries

Tea or coffee

With refills

VO / G, F, S, E, D, MU, SD / P, L, N, CE, SE / 1184 kcal

Fancy Some Fizz?

Upgrade to our Sparkling Afternoon Tea and enjoy a glass of prosecco with your afternoon tea.

To book, call 01748 850220

Limited availability. Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 27.



Celebrating 30 Years of Hospitality

This year marks a very special milestone for The Coaching Inn Group as we celebrate 30 years of welcoming guests, creating memorable stays and bringing people together.

Since 1996, our inns and hotels have been at the heart of their local communities - places to gather, celebrate, relax and make lasting memories. As we mark our 30th anniversary throughout 2026, we'd like to thank all of our guests, teams and communities for being part of the journey.

This Christmas, we invite you to celebrate with us and enjoy the warm hospitality, festive atmosphere and memorable moments that have defined The Coaching Inn Group for three decades.





Coaching Inn Group Hotel Locations



Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 43 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature 'Hospitality from the Heart'.

Discover all of our locations by scanning this code with your smart phone or by visiting www.coachinginnsgroup.co.uk.



THE
COACHING
INN GROUP

Part of The Coaching Inn Group

Terms and Conditions

Festive Dining & Boxing Day

A £10 per person authorisation is required for all pre-booked tables, at time of booking. Should you need to amend or cancel your reservation, we require 48 hours' notice. After this time, any reduction in numbers or non-arrival, will be charged at £10 per person. Completed pre-order forms are required for groups of 6 or more guests by 20th November 2026. If booking on behalf of a group, the organiser is responsible for collecting pre-orders. Please speak to a member of the team for separate Terms & Conditions that apply for Private Events.

Christmas Day, New Year's Eve Dining & Party Nights

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by 20th November 2026. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products.

Christmas & New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by 20th November 2026 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises. For children aged between 0 – 11 years please speak with a member of our team for prices. Adult prices will be charged for aged 12 years and over.

Allergies & Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

Allergens (Contains / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs
F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy
SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request)
GF (GFO): Gluten-Free (on request)

The King's Head Hotel
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