



## HOGMANAY HOOLEY £10PP

Join us for our Hogmanay Hooley party at The Croft. Bringing in the bells with you until 1am!

Tickets will go fast & it is recommended to book early.

### EARLY BIRD

Why not take advantage of our early bird offer!

Book & pay in full before Wednesday 30th November & the Hogmanay hooley will only cost £7PP\*

### FEATURING

RESIDENT DJ GARY DUNN



DISCO FLOOR  
& LIGHT SHOW



WITH A GLASS OF BUBBLY  
ON ARRIVAL

### HOW TO BOOK

Booking your party is guaranteed and confirmed when paid in full.

Please note all balances are non-refundable and non-transferable.

Please call 0141 633 5791

## DATES FOR THE DIARY 2017 BOOKINGS NOW BEING TAKEN

LOOK OUT FOR ALL OF OUR  
NEW TRIBUTES IN 2017

TUESDAY 14th FEBRUARY 2017  
VALENTINES DAY

SUNDAY 26th MARCH 2017  
MOTHER'S DAY

SUNDAY 16th APRIL 2017  
EASTER SUNDAY

For more information call  
0141 633 5791



22 LUGAR PLACE, CROFTFOOT, GLASGOW G44 5HB ★ TEL: 0141 633 5791

WWW.CROFTFOOD.CO.UK

## CHRISTMAS MENU - £17.95

AVAILABLE ALL DAY FROM THURSDAY 1ST DECEMBER 2016

At The Croft this Christmas we are looking to make your dining experience something special with a range of delicious food to suit all tastes.



### STARTERS

#### CHOICE OF TWO SOUPS

With a crusty roll

#### PORK AND GRILLED LEEK TERRINE

With an apple & walnut compote and oatcakes

#### MACKEREL PÂTÉ

With pickled baby root vegetables and melba toast

#### HOT SMOKED CHICKEN AND STORNAWAY BLACK PUDDING SALAD

With new potatoes & sun-dried tomato, topped with a parsnip crisp

#### GOAT'S CHEESE AND BEETROOT RISOTTO BALLS

With red onion jam

### STUCK FOR A GIFT?

WHY NOT TREAT SOMEONE TO GIFT VOUCHERS TO SPEND ON FOOD & DRINK AT THE CROFT?

ASK STAFF FOR DETAILS.



### MAINS

#### TRADITIONAL ROAST TURKEY

With all the trimmings

#### MARINATED LEMON CHICKEN SUPREME

On a bed of calcanan mash, served with roasted carrots and a thyme jus

#### ROASTED SALMON FILLET WRAPPED IN PARMA HAM

On chive mash, served with buttered sprouts and a feta & olive dressing

#### SLOW COOKED PORK BELLY

On rosemary and confit shallot crushed potato, with roasted parsnips and a Rioja jus

#### TOMATO & BASIL RISOTTO

With confit cherry and slow roasted plum tomatoes. Topped with rocket, red onion and Parmesan shavings

#### BRAISED SCOTTISH SIRLOIN (SUPPLEMENT OF £3)

Served on herb baked flat cap mushrooms, topped with wild mushroom & garlic cream sauce

#### STEAK PIE

With seasonal vegetables & potatoes



### DESSERTS

#### WHITE CHOCOLATE & CRANBERRY CHEESECAKE

With a hazelnut brittle

#### CHRISTMAS PUDDING

With Brandy sauce

#### RICH CHOCOLAT TART

With a Satsuma compote and vanilla ice cream

#### VANILLA ICE CREAM

In a waffle basket, with a choice of sauce

#### DATE & DRAMBUIE SPONGE PUDDING

With sliced spicy pear and vanilla ice cream

### HOW TO BOOK

Booking your table is guaranteed & confirmed with a £10 per person deposit, with full balance to be paid on the day. Please note all deposits, part payments and balances are non-refundable and non-transferable.

Please call  
0141 633 5791 or  
email  
info@croftfood.co.uk

## TWILIGHT FESTIVE MENU - £12.95

AVAILABLE MONDAY-SUNDAY, 12NOON-8.30PM

Especially for our senior citizen customers only.



### STARTERS

#### CHOICE OF TWO SOUPS

With a crusty roll

#### CHICKEN LIVER & BRANDY PÂTÉ

With an apple & raisin compote and oatcakes

#### BATTERED CHICKEN GOUJONS

With a fresh tomato, pepper & red onion salsa

#### NORTH ATLANTIC PRAWN MARIE ROSE

On soda bread and mixed leaf salad

#### GOAT'S CHEESE AND BEETROOT

RISOTTO BALLS  
With red onion jam



### PARTY NIGHTS!

All include a delicious three course meal and great entertainment. Ask staff for details!

A Night With The Stars  
SATURDAY 3RD DECEMBER £25.00

MTV Divas Tribute  
SATURDAY 10TH DECEMBER £25.00

DJ Gary Dunn  
FRIDAY 16TH & SATURDAY 17TH  
DECEMBER £23.50

Balance to be paid in full at least two weeks in advance.



### MAINS

#### TRADITIONAL ROAST TURKEY

With all the trimmings

#### STEAK PIE

With seasonal vegetables & potatoes

#### PAN-FRIED CHICKEN BREAST

With a wild mushroom, white wine & garlic cream sauce

#### TOMATO & BASIL RISOTTO

With confit cherry and slow roasted plum tomatoes. Topped with rocket, red onion and Parmesan shavings

#### POACHED SCOTTISH HADDOCK

With a bacon & leek cream sauce, topped with deep fried carrot ribbons



### DESSERTS

#### APPLE & FRUITS OF THE FOREST CRUMBLE

Served with vanilla custard

#### CHRISTMAS PUDDING

With Brandy sauce

#### STICKY TOFFEE PUDDING

With With hot toffee sauce and ice cream

#### VANILLA ICE CREAM

In a waffle basket, with a choice of sauce



### BREAKFAST WITH SANTA!

Enjoy a cooked breakfast, with kids entertainer Gary Dunn and a visit from Santa, with a small gift.

Saturday 10th & 17th Dec 10am-12noon  
Sunday 11th Dec 10am-12noon

Menu For Elves - £6.50

Full Scottish breakfast with diluting juice

Menu For Adults - £8.50

Full Scottish breakfast with tea or coffee

Places are limited and must be paid in full when booking.