



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

SATURDAY 28th JANUARY 2017
TOM JONES TRIBUTE

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



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 CHOCOLATE 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

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 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.