



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 Thursday 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 2018 BOOKINGS NOW BEING TAKEN

LOOK OUT FOR ALL OF OUR
NEW TRIBUTES IN 2018

WEDNESDAY 14th FEBRUARY 2018
VALENTINES DAY

SUNDAY 11th MARCH 2018
MOTHER'S DAY

SUNDAY 1st APRIL 2018
EASTER SUNDAY

For more information call
0141 633 5791

Seasons greetings and best wishes from all at Jasco Pub Company.
Overall winner at the National BBN awards 2017



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

WWW.CROFTFOOD.CO.UK

CHRISTMAS MENU - £17.95

AVAILABLE ALL DAY FROM FRIDAY 1ST DECEMBER 2017

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

SMOKED SALMON AND CREAM CHEESE ROULADE

Served with a shallot and red onion seasonal salad, sweet pepper coulis and toasted white bloomer

CHICKEN LIVER AND BACON PÂTÉ

Served on dressed seasonal salad with Cumberland sauce and oatcakes topped with a streaky bacon shard

BEETROOT, CHICKPEA & SPRING ONION BHAJI

On dressed seasonal salad with pear and celeriac slaw

WARM SHREDDED PORK AND BLACK PUDDING SALAD

Salad of pork, apple, new potato and black pudding, served on dressed rocket and topped with parsnip ribbons

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

ROASTED SUPREME OF CHICKEN

On a medley of roasted vegetables and potatoes with a Rioja & rosemary sauce

BACON WRAPPED PORK LOIN

Pork loin with apricot stuffing, served with sautéed potatoes and a cider sauce garnished with parsnip and black pudding bon bon

WILD MUSHROOM AND LEEK RISOTTO

Topped with toasted pinenuts and crispy shallots with a pesto dressing

CRISPY SKIN SALMON

On creamy mashed potato and braised leek with a Pernod and dill sauce

BRAISED SIRLOIN OF BEEF (SUPPLEMENT OF £3)

Sirloin braised in Buckfast wine on slow cooked plum tomato crushed potato with roasted parsnips and buttered sprouts

STEAK PIE

With seasonal vegetables & potatoes



DESSERTS

RICH CHOCOLATE & ORANGE CHEESECAKE

With a Cointreau syrup and coffee cream

CHRISTMAS PUDDING

With Brandy sauce

TREACLE TART

Served with vanilla ice-cream and passion fruit coulis

VANILLA ICE CREAM

In a waffle basket with a choice of sauce

APPLE AND HONEY GLAZED PEAR CRUMBLE

Served with a vanilla custard

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 ALL DAY FROM FRIDAY 1ST DECEMBER 2017

Especially for our senior citizen customers only.



STARTERS

CHOICE OF TWO SOUPS

With a crusty roll

CHICKEN GOUJONS

With sweet & sour sauce and a seasonal salad

CHICKEN LIVER AND BACON PÂTÉ

Served on dressed seasonal salad with Cumberland sauce and oatcakes

SMOKED SALMON AND CREAM CHEESE ROULADE

Served with a shallot and red onion seasonal salad, sweet pepper coulis and toasted white bloomer

BEETROOT, CHICKPEA & SPRING ONION BHAJI

with pear and celeriac slaw



PARTY NIGHTS!

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

Cher's Christmas cracker
SATURDAY 2ND DECEMBER £27.00

George Michael & guests
SATURDAY 9TH DECEMBER £27.00

DJ Gary Dunn
FRIDAY 15TH & SATURDAY 16TH
DECEMBER £25.00

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

On herb crushed potatoes with a Rioja & rosemary sauce

WILD MUSHROOM AND LEEK RISOTTO

Topped with toasted pinenuts and crispy shallots with a pesto dressing

STEAMED HADDOCK

Fillet of haddock with a smoked applewood sauce



DESSERTS

APPLE & HONEY GLAZED PEAR CRUMBLE

Served with a 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 9th & 16th Dec 10am-12noon
Sunday 10th & 17th Dec 10am-12noon

Menu For Elves - £6.75

Mini breakfast with diluting juice

Menu For Adults - £8.95

Full Scottish breakfast with tea or coffee

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