



the croft

TWILIGHT FESTIVE MENU

STARTER

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 topped with a streaky bacon shard

BEETROOT, CHICKPEA & SPRING ONION BHAJI

With pear and celeriac slaw

SMOKED SALMON AND CREAM CHEESE ROULADE

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

MAINS

TRADITIONAL ROAST TURKEY

With all the trimmings

STEAK PIE

With seasonal vegetables & potatoes

WILD MUSHROOM & LEEK RISOTTO

Topped with toasted pinenuts and crispy shallots with a pesto dressing

PAN-FRIED CHICKEN BREAST

On herb crushed potatoes with a Rioja & rosemary sauce

STEAMED HADDOCK

Fillet of haddock with a smoked applewood sauce

DESSERTS

APPLE & HONEY GLAZED PEAR CRUMBLE

Served with vanilla custard

VANILLA ICE-CREAM

In a waffle basket, with a choice of sauce

CHRISTMAS PUDDING

With Brandy sauce

STICKY TOFFEE PUDDING

With hot toffee sauce and ice-cream

Three Courses: £12.95

MENU AVAILABLE 12NOON – 8.30PM TUESDAY – SATURDAY & 12.30PM – 7.30PM SUNDAY

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