



HOGMANAY HOOLEY £14 PP

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 Friday 30th November & the Hogmanay hooley will only cost £10PP*

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 2019 BOOKINGS NOW BEING TAKEN

THURSDAY 14th FEBRUARY 2019
VALENTINES DAY

SUNDAY 31st MARCH 2019
MOTHER'S DAY

SUNDAY 21st APRIL 2019
EASTER SUNDAY

SUNDAY 16th JUNE 2019
FATHER'S DAY

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



The Croft Bar & Restaurant

Christmas 2018

Let's celebrate together



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

WWW.CROFTFOOD.CO.UK

CHRISTMAS MENU - £19.00

AVAILABLE ALL DAY FROM SATURDAY 1ST DECEMBER 2018
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
- WARM SHREDDED BEEF SALAD
Shredded beef with slow cooked tomatoes, new potatoes, mini gherkins and topped with crispy horseradish & mustard dressing
- DUO OF SCOTTISH SALMON
Confit Salmon pâté and gravalax smoked Salmon with a beetroot slaw on a toasted scone
- CHICKEN LIVER PÂTÉ
Chicken liver pate with apple & apricot jam, oatcakes and cranberry butter
- BREADED RISOTTO BALLS
Risotto balls stuffed with pear, stilton & mushroom on balsamic dressed rocket and red onion jam



MAINS

- TRADITIONAL ROAST TURKEY
With all the trimmings
- GARLIC & THYME CHICKEN SUPREME
Oven baked chicken supreme on a kale, carrot & potato stew with a red wine gravy
- TWICE COOKED PORK BELLY
Pork belly on braised red cabbage, apple & raisins with an olive oil mash and apple cider sauce
- SPICED CAULIFLOWER STEAK
Cauliflower marinated in paprika & white pepper with a red onion, tomato & rocket salad and a chickpea & spinach sauce
- CRISPY SKIN SALMON
Crispy skin Salmon on sun-dried tomato & roasted red onion crushed potato with a Prosecco cream sauce



DESSERTS

- TOASTED COCONUT & RUM CHEESECAKE
With a white chocolate sauce and vanilla ice-cream
- CHRISTMAS PUDDING
With Brandy sauce
- WARM ORANGE SPONGE PUDDING
With a dark chocolate & Grand Marnier orange sauce and vanilla ice-cream
- VANILLA ICE-CREAM
In a waffle basket with a choice of sauce
- APPLE & FRUITS OF THE FOREST 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

STUCK FOR A GIFT?

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

ASK STAFF FOR DETAILS

TWILIGHT FESTIVE MENU - £14.00

AVAILABLE ALL DAY FROM SATURDAY 1ST DECEMBER 2018
Especially for our senior citizen customers only.



STARTERS

- CHOICE OF TWO SOUPS
With a crusty roll
- CHICKEN GOUJONS
With a fresh tomato, pepper & onion salsa
- PRAWN & GRAVALAX SALMON
Prawn & smoked Salmon bound in a dill mayo with toasted ciabatta and seasonal salad
- CHICKEN LIVER PÂTÉ
Chicken liver pate with apple & apricot jam, oatcakes and cranberry butter
- BREADED RISOTTO BALLS
Risotto balls stuffed with pear, stilton & mushroom on balsamic dressed rocket and red onion jam



MAINS

- TRADITIONAL ROAST TURKEY
With all the trimmings
- STEAK PIE
With seasonal vegetables & potatoes
- PAN-FRIED CHICKEN
On black pudding mash with a tomato & bacon sauce
- ROASTED CAULIFLOWER RISOTTO
With sweet red onion & confit garlic, topped with dressed rocket and Parmesan
- SMOKED HADDOCK & CHEDDAR FISHCAKE
Served with sweet potato fries, tartar sauce and a seasonal salad



DESSERTS

- APPLE & FRUITS OF THE FOREST CRUMBLE
Served with a vanilla custard
- CHRISTMAS PUDDING
With Brandy sauce
- DATE & DRAMBUIE SPONGE PUDDING
With spiced poached pears and vanilla ice-cream
- VANILLA ICE-CREAM
In a waffle basket with a choice of sauce



PARTY NIGHTS!

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

Tom Jones & friends
SATURDAY 1st DECEMBER £28.00
Cher's Christmas cracker
SATURDAY 8th DECEMBER £28.00
DJ Gary Dunn
FRIDAY 14th & SATURDAY 15th
DECEMBER £25.00

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



TRIBUTE NIGHTS 2019

Includes a two course meal and entertainment

January 26th - Rod Stewart
February 23rd - Neil Diamond & Kenny Rogers
March 26th - ABBA Duo
April 27th - Tom Jones
May 25th - Gary Barlow

BOOKINGS NOW BEING TAKEN!