



## HOGMANAY HOOLEY £15 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 2020 BOOKINGS NOW BEING TAKEN

FRIDAY 14th FEBRUARY 2020  
VALENTINES DAY

SUNDAY 22nd MARCH 2020  
MOTHER'S DAY

SUNDAY 12th APRIL 2020  
EASTER SUNDAY

SUNDAY 21st JUNE 2020  
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



## Christmas 2019

### The Croft Bar & Restaurant

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

WWW.CROFTFOOD.CO.UK

## CHRISTMAS MENU - £20.00

AVAILABLE ALL DAY FROM TUESDAY 3RD DECEMBER 2019  
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 SMOKED CHICKEN SALAD

Smoked chicken, black pudding, slow cooked tomato and new potatoes bound in a honey & mustard dressing

#### PRAWN & CRAB SALAD

Prawn and crab bound in a lemon & chive crème fraîche on toasted ciabatta bread and dressed rocket

#### CHICKEN LIVER & BRANDY PARFAIT

On seasonal salad with apricot jam and oatcakes topped with crispy bacon

#### SUN-DRIED TOMATO & PARMESAN ARANCINI BALLS

Served with a button onion compote and dressed rocket

### 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

#### ROAST CHICKEN SUPREME

On a medley of roasted vegetables & potatoes with a mushroom, tomato & tarragon sauce

#### HONEY ROASTED HAM

Served on a colcannon mash with a bacon & confit onion sauce

#### BEETROOT & RED ONION RISOTTO

Finished with toasted pinenuts, dressed rocket and Parmesan

#### CAJUN CRISPY SKIN SALMON

Served on lightly curried potatoes with confit garlic infused green beans. Topped with saffron & honey crème fraîche

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

Braised sirloin on roasted butternut squash, carrot & parsnip with a Rioja jus

#### STEAK PIE

With seasonal vegetables & potatoes



### DESSERTS

#### CHOCOLATE & GRAND MARNIER CHEESECAKE

With vanilla ice-cream

#### CHRISTMAS PUDDING

With Brandy sauce

#### DATE & DRAMBUIE SPONGE PUDDING

With vanilla ice-cream and a spicy pear compote

#### LEMON POSSET & GINGER NUT CRUMB

With raspberry coulis and shortbread

#### PEAR & PLUM CRUMBLE

Served with a vanilla custard

## HOW TO BOOK

Booking your table is guaranteed & confirmed with a £5 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 - £15.00

AVAILABLE ALL DAY FROM TUESDAY 3RD DECEMBER 2019  
Especially for our senior citizen customers only.



### STARTERS

#### CHOICE OF TWO SOUPS

With a crusty roll

#### PEAR, STILTON & CONFIT CHERRY TOMATO SALAD

Served with seasonal salad and herb vinaigrette

#### PRAWN & SMOKED SALMON COCKTAIL

Bound in a Marie Rose sauce with toasted ciabatta and seasonal salad

#### CHICKEN LIVER & BRANDY PÂTE

Served with red onion jam and oatcakes

#### SUN-DRIED TOMATO & PARMESAN ARANCINI BALLS

Served with a button onion compote and dressed rocket



### MAINS

#### TRADITIONAL ROAST TURKEY

With all the trimmings

#### STEAK PIE

With seasonal vegetables & potatoes

#### PAN-FRIED CHICKEN & HAGGIS

Served on cabbage & bacon mash with a Whisky sauce

#### BEETROOT & RED ONION RISOTTO

Topped with crispy onions, toasted pinenuts and dressed rocket

#### SALMON & CRAB FISHCAKES

Salmon, crab & fennel fishcake served with lemon & thyme handcut chips and dill mayo



### DESSERTS

#### PEAR & PLUM CRUMBLE

Served with a vanilla custard

#### CHRISTMAS PUDDING

With Brandy sauce

#### STICKY TOFFEE PUDDING

With 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!

Rod Stewart - £29.00  
Friday 6th December

Cher's Christmas cracker - £29.00  
Saturday 7th December

DJ Gary Dunn - £26.00  
Saturday 14th & 21st December

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



## BREAKFAST WITH SANTA

Enjoy a cooked breakfast, a kids entertainer and a visit from Santa.

Saturday 7th, 14th & 21st Dec 10am-12noon  
Sunday 8th, 15th & 22nd Dec 10am-12noon

Menu for Elves - £7.00

Mini breakfast with diluting juice

Menu for Adults - £9.00

Full Scottish breakfast with tea or coffee

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