



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 PÂTÉ

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.