

CHRISTMAS MENU - £17.50

AVAILABLE ALL DAY FROM MONDAY 1ST DECEMBER 2014

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 & PRAWN ROULADE

With salad & herb croutons

SHREDDED DUCK SPRING ROLL

On sweet chilli noodles

HOT SMOKED CHICKEN SALAD

With new potatoes, bacon lardons, sun dried tomatoes in a coarse grain mustard dressing

BEANS ON TOAST

Toasted brioche, topped with flageolet, kidney & cannellini beans in a spicy tomato & onion sauce



MAINS

TRADITIONAL ROAST TURKEY

With all the trimmings

ROASTED CORNFED CHICKEN

On bubble & squeak, with wine & tarragon sauce

SALMON WELLINGTON

Filled with crab & smoked mackerel pâté, topped with tomato & dill sauce

SLOW ROASTED PLUM TOMATO SALAD

With buffalo mozzarella, black olives & a lemon & chive dressing

SMOKED HADDOCK & PEA RISOTTO

With a poached egg, topped with parmesan cheese

BRAISED SIRLOIN (SUPPLEMENT OF £3)

In red wine & shallots, topped with a flat cap mushroom stuffed with pâté & herb breadcrumbs

LAMB CURRY

With puy lentils & florets of cauliflower, topped with crème fraîche

STEAK PIE

With seasonal vegetables & potatoes



DESSERTS

ORANGE & POMEGRANATE CHEESECAKE

With honeycomb ice cream

CHRISTMAS PUDDING

With Cointreau sauce

LEMON CURD & SHORTBREAD SYLABUB

ICE CREAM SELECTION

PEACH & APRICOT CRUMBLE

With vanilla custard



STARTERS

HOMEMADE SOUP OF THE DAY

With crusty homemade bread

CHICKEN LIVER PÂTÉ

With pear chutney & oatcakes

BREADED GOATS CHEESE

With tomato & mango salsa

HOT SMOKED CHICKEN SALAD

With new potatoes, bacon lardons, sun dried tomatoes in a coarse grain mustard dressing

PRAWN MARIE ROSE

Served on a soda bread crouton with salad



MAINS

TRADITIONAL ROAST TURKEY

With all the trimmings

STEAK PIE

With seasonal vegetables & potatoes

PAN FRIED CHICKEN

On bubble & squeak, with wine & tarragon sauce

SLOW ROASTED PLUM TOMATO SALAD

With buffalo mozzarella, black olives & a lemon & chive dressing

SMOKED HADDOCK & PEA RISOTTO

With a poached egg, topped with parmesan cheese



DESSERTS

PEACH & APRICOT CRUMBLE

With vanilla custard

CHRISTMAS PUDDING

With Cointreau sauce

DARK CHOCOLATE TRUFFLE TART

With cream

ICE CREAM SELECTION

STUCK FOR A GIFT?

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

ASK STAFF FOR DETAILS.

HOW TO BOOK

Booking your table is guaranteed and 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



PARTY NIGHTS!

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

SATURDAY 6TH DECEMBER - £23.50

FRIDAY 12TH DECEMBER - £23.50

SATURDAY 13TH DECEMBER - £23.50

FRIDAY 19TH DECEMBER - £23.50

SATURDAY 20TH DECEMBER - £23.50

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



BREAKFAST WITH SANTA!

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

Saturday 13th & 20th Dec 10am-12noon

Menu For Elves - £6.50

Full Scottish breakfast with diluting juice

Menu For Adults - £8.50

Full Scottish breakfast with tea or coffee

Places are limited and must be paid in advance