

Boxing Sunday

MAIN COURSE £18 - TWO COURSES £25 - THREE COURSES £32

STARTERS

Prawn & Salmon Cocktail

Prawns & hot smoked salmon, Marie Rose sauce, crispy shredded lettuce, cucumber, buttered brown bread

Goat's Cheese and Fig Salad

Honey glazed goats cheese on a bed of dressed rocket leaves, fresh figs and toasted pine nuts

Soup

Today's home made soup with local artisan bread & whipped butter

Salt and Pepper Squid

Crispy lightly fried coated squid, garlic aioli, lime wedge

Ham Hock, Pickled Carrot & Mustard Terrine

Fig and apple chutney, balsamic dressed rocket leaves, pickled cucumber, toasted artisan bread

ROASTS

Traditional Roast Turkey

Roast crown of turkey, pork and apricot thyme and white wine gravy, pigs in blankets, cranberry and orange sauce

Pork

Gloucestershire Old Spot belly slow roasted overnight for extra succulence, crispy crackling, pork gravy, homemade apple sauce

Sirloin of Beef

Slow roasted prime sirloin of beef (served medium), red wine gravy, horseradish sauce

Vegetable and Cheese Wellington

Red peppers, spinach, brie and cranberry sauce baked in crisp puff pastry, fondant potato, tender stem broccoli, creamy Madeira wine sauce

Our British award winning beef is traditionally reared and fully matured for exceptional flavour. It is selected and hand cut for us by Donald Russell, Scotland's finest butcher & supplier to Her Majesty the Queen

SIDE DISHES

Cauliflower Cheese - small dish, enough for two £3 - larger dish, enough for four £5 - Apricot, pork & herb stuffing ball £1

All roasts are served with roast potatoes, Yorkshire pudding, locally grown farm vegetables, and real gravy made from the roasting pan juices

Please note that all meat & poultry roasts are available GLUTEN FREE without Yorkshire pudding at £1 less. Child roasts (up to 10 years old) available at £8

CHEF'S SPECIALS

Beef Bourguignon

Diced blade of beef slowly braised in red wine with shallots, mushrooms and smoked bacon, buttered mashed

Butternut Squash, Red Onion & Cranberry Tagine

A spicy North African dish of butternut squash, chick pea and red onion with orange, cinnamon, cranberries & sultanas served with pilau rice

Spiced Salmon

Pan fried spice rubbed salmon fillet on a bed of coconut and cashew cauliflower rice, tender stem broccoli

Potato Gnocchi

Gnocchi in a creamy leek and pancetta sauce, Parmesan cheese, dressed rocket

DESSERTS

Gingerbread Crème Brulée

With mixed berries and a gingerbread man

Sticky Toffee Pudding

Butterscotch sauce, Noel's vanilla ice cream, praline disc

Black Forest Gateau in a Glass

Layers of chocolate sponge, Kirsch soaked cherries, chocolate sauce and Chantilly cream finished with white chocolate soil

Handmade Christmas Pudding

"Figgy's" special recipe handmade in Devon using local ingredients, brandy sauce

Artisan Cheeses and Biscuits

Cobblers Nibble, Cornish brie and Northamptonshire blue, chutney, dried apricots, grapes, biscuits

Allergens & Intolerances

+ If you suffer from an allergy or food intolerance please scan the QR Code at the end of the menu or go to mnu.mx/8A631AE Sorry but as we handle nuts and gluten in our kitchens we cannot guarantee that traces of these products will never be present. Any dish may contain ingredients that are not mentioned in the description. +

The Folly Tipping Policy

+ All gratuities whether paid by card or cash are pooled and distributed equally amongst ALL employees +



Scan the QR code above
or visit this url:
mnu.mx/8A631AE
to see our allergen menus