

Christmas Eve Sunday Menu

STARTERS

Homemade Soup

Homemade soup with a warm dinner roll and whipped butter £8
+ V/CBGF +

Portobello Stuffed Mushroom

Sautéed mushrooms filled with spinach and ricotta, finished with a crispy panko topping and oven baked, herb pesto £8
+ CBGF +

Brixworth Pâté

Local pork and chicken liver pâté, red onion chutney, toasted sordough and whipped butter £8
+ CBGF +

Classic Prawn Cocktail

Prawns dressed in Marie Rose sauce with crispy shredded lettuce, cucumber, lemon wedge and buttered brown bread £8
+ CBGF +

SUNDAY ROASTS

TRADITIONAL ROAST TURKEY

Roast crown of turkey, pork sage and onion stuffing balls, pigs in blankets, rich turkey gravy, cranberry sauce £18
+ CBGF-CBDF +

ROAST PORK

Pork belly slow roasted overnight for extra succulence, crispy crackling, pork gravy, homemade apple sauce £19
+ CBGF - CBDF +

SIRLOIN OF BEEF

Slow roasted prime sirloin of beef (served pink), rich beef gravy, horseradish sauce £21
+ CBGF - CBDF +

TRIO OF ROASTS

A half portion of all of the above three roasts, your choice of sauces, roasting pan gravy £23
+ CBGF - CBDF +

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON

Butternut squash, lentils and almonds wrapped in puff pastry and baked served with vegetarian gravy £18
+ VE - DF +

JEWELLED NUT ROAST

Walnuts & cashews with butternut squash, sweet potato, carrot and cheddar cheese, topped with a white onion marmalade, apricots, cranberries & flaked almonds, vegetarian gravy £18
+ CBGF- V - NUTS +

Smaller Adult Roast

£15

All roasts are served with garlic and rosemary roasted potatoes, Yorkshire pudding, fresh seasonal vegetables, and real gravy made from the roasting pan juices

SIDE DISHES

Cauliflower Cheese - small dish, enough for two £3 - larger dish, enough for four £6

MAINS

Folly Fish and Chips

Beer battered fillet of haddock, garden peas, tartare sauce, twice cooked chips, lemon wedge £18
+ GF +

Cranberry Herb Crusted Salmon

Fillet of salmon with a cranberry and herb crust, gratin potato, creamy Madeira sauce £22
+ CBGF +

Beef Bourguignon

Diced blade of beef slowly braised in Burgundy wine with mushrooms, baby onions and pancetta, truffle mashed potato £20
+ CBDF +

Citrus Orange Duck

Slow cooked duck leg, duck bon bon, potato rosti and a rich ginger and orange jus

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 tender stem broccoli and pilau rice £17
+ VE/GF/MCN +

DESSERTS

Sticky Toffee Pudding

Homemade sticky date pudding, toffee sauce, vanilla ice cream, praline disc, caramel soil £9
+ CBGF +

Black Forest Sundae

Layers of chocolate sponge soaked in kirsch with cherries layered between vanilla ice cream, chocolate sauce & cherry compote, finished with Chantilly cream and a chocolate flake £10

Handmade Christmas Pudding

"Figgy's" special recipe handmade in Devon using local ingredients with brandy sauce or panettone ice cream £9
+ CBGF +

Apple and Blackberry Crumble

Stewed apples and blackberries topped with a butter crumble, served with vanilla custard sauce £8

Banoffee Pie

Biscuit case filled with a banana toffee fudge, banana pieces and a layer of vanilla cheesecake topped with crispy caramel and finished with fresh caramelised banana, Chantilly cream £8

The Folly Tipping Policy

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

ALLERGENS

+ GF - Gluten Free / CBGF - Can be Gluten Free / V - Vegetarian / VE - Vegan / CBDF - Can be Dairy Free / DF - Dairy Free / NUTS – Contains Nuts / MCN - May Contain Nuts +