



THE FOLLY
TOWCESTER



Festive Sunday Menu

STARTERS

Homemade Soup

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

Classic Prawn Cocktail

Prawns dressed in Marie Rose sauce with
crispy shredded lettuce, cucumber, lemon
wedge and buttered brown bread £9
+ CBGF +

Brixworth Pâté

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

Portobello Stuffed Mushroom

Sautéed mushrooms filled with spinach and
ricotta, finished with a crispy panko
topping and oven baked, herb pesto £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 mediul rare), 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 +

BEETROOT WELLINGTON

Mixed beets encased in pastry, roast potatoes, vegetarian gravy £18
+ V-VE +

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

Pork, Chicken, Turkey £15 - Beef lamb £17

All roasts are served with garlic and rosemary roasted potatoes, Yorkshire pudding, broccoli,
carrots and braised red cabbage, along with real gravy made from the roasting pan juices

SIDE DISHES

Cauliflower Cheese - small dish, enough for two £3 - larger dish, enough for four £6 ~ 4 baby sage
pork and onion stuffing balls £1



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MAINS

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 +

Folly Fish and Chips

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

Beef Bourguignon

Diced blade of beef slowly braised in Burgundy wine with mushrooms, baby onions and pancetta, truffle mash, seasonal vegetables £22
+ GF +

Chicken Supreme with Brie and Cranberries

Oven baked chicken breast filled with brie spinach and cranberry relish, topped with bacon, potato gratin and tender stem broccoli served with a creamy madeira sauce £22

Citrus Orange Duck

Slow cooked duck leg, duck bon bon, potato rosti and a rich ginger and orange jus, seasonal vegetables £23
+ CBGF-DF +

DESSERTS

Handmade Christmas Pudding

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

Black Forest Sundae

Layers of chocolate sponge and red cherry compote, vanilla ice cream and chocolate sauce finished with Chantilly cream, chocolate flake and kirsch cherries £10

Sticky Toffee Pudding

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

Chocolate & Caramel Tart

Chocolate pastry case filled with a layer of salted caramel and chocolate ganache finished with hazelnuts, chocolate sauce and dark chocolate soil
+ GF/VE +

Banoffee Cream Pie

Biscuit case filled with a banana toffee fudge, banana pieces and a layer of banana cheesecake topped with crispy caramel and finished with Chantilly cream £9

Ice Cream £3 per scoop

NOEL'S ITALIAN GELATO: Creamy Vanilla - Salted Caramel - Chocolate Chip - Luxury Strawberry - Mint Chocolate - Banana - Italian Coffee - Honeycomb SORBETS: Lemon - Mango - Raspberry
DAIRY FREE: Vanilla - Chocolate Orange - Strawberry

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 +

The Folly Tipping Policy

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