

WINTER SUNDAY MENU

—/ STARTERS /—

✦ Homemade Soup

Homemade soup with a warm dinner roll
and butter — 7
+ V/CBGF +

✦ Classic Prawn Cocktail

Jumbo prawns in Marie Rose sauce, crispy
shredded lettuce, cucumber, buttered
brown bread — 9
+ CBGF +

✦ Breaded Mushrooms

Crispy bread mushrooms served with
garlic mayonnaise and a herb salad — 8
+ V +

✦ Ham Hock Terrine

Honey glazed ham hock terrine served
with real ale apple chutney, toasted
sourdough bread and butter — 9
+ CBGF CBDF +

—/ SUNDAY ROASTS /—

ROAST TURKEY

Roast crown of turkey served with pork sage and onion stuffing balls, pigs in blankets, rich
turkey gravy and cranberry sauce — 19
+ CBGF-CBDF +

ROAST PORK

Pork belly slow roasted overnight for extra succulence, crispy crackling, pork gravy and apple
sauce — 20
+ CBGF - CBDF +

SIRLOIN OF BEEF

Slow roasted prime sirloin of beef (served medium rare) with rich beef gravy and horseradish
sauce — 22
+ CBGF - CBDF +

CHESTNUT ROAST

Mushroom and rice topped with cranberries, pumpkin seeds and chestnuts served with vegan
gravy — 22
+ VE DF GF NUTS +

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

SIDE DISHES

Cauliflower Cheese GF - small dish £3.50 - larger dish £6.50 ~ 6 baby sage pork and onion
stuffing balls £1.50

The Folly Tipping Policy

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

—/ MAINS /—

✦ Pesto Chicken Parma Bake

Baked chicken supreme topped with basil pesto, Parma ham and mozzarella cheese served with gratin potatoes — 22
+ GF +

✦ Beef Bourguignon

Diced blade of beef slowly braised in Burgundy wine with mushrooms, baby onions and pancetta, buttered mash — 23
+ GF +

✦ Cranberry Herb Crusted Salmon

Fillet of salmon with a cranberry and herb crust, gratin potato, creamy Madeira sauce — 24
+ CBGF +

✦ Citrus Orange Duck

Slow cooked duck leg, fondant potato and a rich ginger and orange jus — 24
+ CBGF-DF +

ALL MAINS ARE SERVED WITH, BROCCOLI, PARSNIPS AND CARROTS

—/ DESSERTS /—

✦ Christmas Pudding

Traditional Christmas pudding made using vine fruits soaked in cider and rum served with brandy sauce or spiced fruit ice cream — 8
+ CBGF +

✦ Salted Caramel Brownie

Warm rich chocolate brownie with a smooth sweet salted caramel sauce and topped with a chocolate crumbs and finished with a Chantilly cream, fresh fruit — 8
+ CBVE CBDF +

✦ Clementine and Ginger Trifle

Madeira sponge soaked in gingerbread syrup and mandarins, vanilla custard, Chantilly cream topped with a gingerbread man — 8

✦ Mince Pie Cheesecake

Spiced cheesecake with brandy soaked fruit and finished with mascarpone cream cheese topping on a shortbread biscuit base — 9

Noel's Italian Gelato

Creamy Vanilla - Salted Caramel - Belgian Chocolate - Raspberry Ripple - Honeycomb - Peach & Mascarpone SORBETS: Mango - Raspberry DAIRY FREE: Vanilla - Black Forest Gateau

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 +