



THE FOLLY
TOWCESTER



Festive Party Menu

TWO COURSES £29 - THREE COURSES £36

Available all day, Wednesday to Saturday

STARTERS

Mushroom, Chestnut and Truffle Soup

Homemade soup, warm baked dinner roll, whipped butter
+ DF/CBGF +

King Prawn Cocktail

Prawns in Marie Rose sauce, crispy shredded lettuce, cucumber, buttered brown bread
+ CBGF +

Brixworth Pâté

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

MAINS

Traditional Roast Turkey

Roast breast of turkey, pork sage and onion stuffing balls, fondant potato, rich turkey gravy, pigs in blankets, cranberry sauce
+ CBGF-CBDF +

Citrus Orange Duck

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

Cranberry Herb Crusted Salmon

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

Beetroot Wellington

Mixed beetroots in puff pastry, fondant potato, creamy Madeira sauce
+ CBDF-MCN-SOYA +

Beef Bourguignon

Diced blade of beef slowly braised in Burgundy wine with mushrooms, baby onions and pancetta, truffle mash
+ CBDF +

All main courses are accompanied by Brussel spouts with bacon & chestnuts sautéed in a lemon tarragon butter, braised red cabbage and glazed carrots

DESSERTS

Handmade Christmas Pudding

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

Clementine and Ginger Trifle

Maderia sponge soaked in gingerbread syrup and mandarins, orange blossom custard, Chantilly cream topped with baby gingerbread men

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 +

Artisan Cheeses and Biscuits

Sunday best cheddar, Button mill brie and Black sticks Blue, caramelised onion chutney, red and green grapes and cheese biscuits
+ CBGF/MCN +