



# FESTIVE MENU 2024

TWO COURSES £30 - THREE COURSES £37

Available all day Wednesday to Saturday

## —/ STARTERS /—

### Spiced Parsnip Soup

Homemade soup served with a warm dinner roll and butter  
+ CBGF CBVE +

### Prawn Cocktail

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

### Ham Hock Terrine

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

## —/ 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, fondant potato and a rich ginger and orange jus  
+ CBGF-DF +

### Cranberry Herb Crusted Salmon

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

### Beef Bourguignon

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

### Chestnut Roast

Mushroom and rice topped with cranberries, pumpkin seeds and chestnuts served with mashed potato and a vegetarian gravy  
+ VE +

All main courses are served with Brussel sprouts, bacon and chestnuts sautéed in a tarragon butter, braised red cabbage and glazed carrots

+ CBDF CBVE +

## —/ DESSERTS /—

### Christmas Pudding

Traditional Christmas pudding made using vine fruits soaked in cider and rum served with brandy sauce or spiced fruit ice cream  
+ 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  
+ CBVE CBDF V +

### Clementine and Ginger Trifle

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

### The Folly Tipping Policy

+ All gratuities whether paid by card or cash are pooled and distributed equally amongst ALL employees  
10% service charge will be added to parties of 8 people or more +