

Mothers Day

MAIN COURSE £19 - TWO COURSES £26 - THREE COURSES £33

STARTERS

Soup

Today's homemade soup with Whittlebury Bakery crusty artisan bread and whipped butter

Brixworth Pâté

Pork and chicken liver pâté, red onion chutney, gherkin, toasted bread and whipped butter

Prawn Cocktail

Prawns, Marie Rose sauce, crispy shredded lettuce, cucumber, lemon wedge, buttered brown bread

Soufflé

Twice baked Cheddar cheese and chive soufflé, Waldorf salad, Parmesan crisp

ROASTS

Pork

English pork belly slow roasted overnight for extra succulence, crispy crackling, pork gravy, homemade apple sauce

Traditional Roast Turkey

Roast crown of turkey, white wine gravy, pigs in blankets, cranberry and orange sauce

Lamb Shoulder

Rolled shoulder of lamb, slow roasted overnight with wine and herbs, roasting pan gravy, mint sauce

Sirloin of Beef

Eight hour slow roasted Donald Russell prime sirloin of beef (served medium), red wine gravy, horseradish sauce

Our British award winning beef is traditionally reared and fully matured for exceptional flavour. It is selected and hand cut for us by Donald Russell, Scotland's finest butcher & supplier to Her Majesty the Queen

Vegetable and Cheese Wellington

Mushroom duxelle, spinach, hazelnuts, brie and cranberry sauce baked in crisp puff pastry, vegetarian gravy

SIDE DISHES

Cauliflower Cheese - small dish, enough for two £3 - larger dish, enough for four £6 - Apricot, pork & herb stuffing ball £1

All roasts are served with roast potatoes, Yorkshire pudding, locally grown farm vegetables, and real gravy made from the roasting pan juices

Please note that all meat & poultry roasts are available GLUTEN FREE without Yorkshire pudding at £1 less. Child roasts (up to 10 years old) available at £8

CHEF'S SPECIALS

Rabbit Pot Pie

Braised leg of rabbit in a creamy apple cider and whole grain mustard sauce with a crisp puff pastry crust, tender stem broccoli, baby carrots, twice cooked chips or chive mash

Duck a l'Orange

Slow cooked confit duck leg, confit duck bon bon, roast potatoes, red ginger wine jus, sautéed vegetables

The Folly Fish'n Chips

Fillet of haddock in a crispy local ale batter, twice cooked chips, minted pea purée, sautéed samphire, homemade tartare sauce, torched lemon

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 pilau rice

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce, Noel's vanilla ice cream, caramel soil, praline disc

Espresso Chocolate Cheesecake

Coffee flavoured chocolate cheesecake, dark chocolate ganache, topped with chocolate coated coffee beans and white chocolate soil.

Sherry Trifle

Vanilla sponge soaked in sherry, berries and strawberry purée topped with homemade custard, finished with Chantilly cream and toasted almonds

Eve's Pudding

Stewed Bramley apples baked under a layer a vanilla sponge, served with custard

Artisan Cheese and Biscuits

Cobblers Nibble, Cornish brie and Northamptonshire Blue, chutney, dried apricots, celery, grapes, biscuits

+ £3 SUPPLEMENT +

The Folly Tipping Policy

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

Allergens & Intolerances

+ If you suffer from an allergy or food intolerance please scan the QR Code at the end of the menu or go to mnu.mx/8A631AE Sorry but as we handle nuts and gluten in our kitchens we cannot guarantee that traces of these products will never be present. Any dish may contain ingredients that are not mentioned in the description. +

