

THE FOLLY

TOWCESTER

Mothers Day March 10th

TWO COURSES £30 - THREE COURSES £38

STARTERS

Homemade Soup

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

Brixworth Pâté

*Local pork and chicken liver pâté served
with fig chutney and toasted sourdough*
+ CBGF +

Prawn Cocktail

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

Beetroot and Goat's Cheese Salad

*Mixed beetroots and honey glazed goats
cheese topped with crunchy roasted
walnuts, ranch dressing*
+ V/GF/NUTS +

ROASTS

TRADITIONAL ROAST TURKEY

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

ROAST PORK

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

SIRLOIN OF BEEF

*Slow roasted local prime sirloin of beef (served medium rare), rich beef gravy and horseradish
sauce*
+ CBGF-CBDF +

LAMB SHOULDER

Local lamb shoulder slow roasted overnight served with roasting pan gravy and mint sauce
+ CBGF - CBDF +

JEWELLED NUT ROAST

*Walnuts & cashews with butternut squash, sweet potato, carrot and cheddar cheese, topped with
a white onion marmalade, apricots, cranberries & flaked almonds served with vegetarian gravy*
+ CBGF- V - NUTS +

SIDE DISHES

Cauliflower Cheese - small dish £3 - larger dish £6 ~ 6 baby sage pork and onion stuffing balls £1

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

*Please note that all meat & poultry roasts are available GLUTEN FREE without Yorkshire pudding.
Child roasts available at £6.95*

CHEF'S SPECIALS

Fish and Chips

Fillet of haddock in a crispy local ale batter, chips, garden peas and tartar sauce, lemon wedge
+ GF +

Coq au Vin Pie

Local chicken thighs slowly braised with baby mushrooms and pancetta in a red wine sauce, topped with a crisp puff pastry crust, sautéed kale and chantenay carrots with buttered mash or chips

Calf's Liver & Bacon

Pan fried calf's liver topped with crispy bacon and beer battered onion rings served with buttered mash, sautéed kale and port wine jus
+ CBGF/CBDF +

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
+ VE/GF/MCN +

DESSERTS

Honeycomb Crunchie Sundae

Layers of vanilla and honeycomb ice cream, toffee sauce and crumbled chocolate Crunchie topped with Chantilly cream and a chocolate flake

Strawberry Eton Mess

Strawberry compote folded into crushed meringue and whipped cream topped with fresh strawberries
+ GF +

Sticky Toffee Pudding

Homemade sticky date pudding served with toffee sauce and vanilla ice cream
+ CBGF +

Citrus Steamed Sponge Pudding

Orange flavoured sponge pudding with lemon zest and citrus sauce served with custard

Gelato Ice Cream

Two Scoops of Noel's Italian Gelato: Madagascan Vanilla - Salted Caramel - Chocolate Chip - Luxury Strawberry - Mint Chocolate - Banana - Italian Coffee - Honeycomb SORBETS: Lemon - Mango - Raspberry DAIRY FREE: Vanilla - Chocolate Orange - Strawberry
+ CBGF +

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 +