

# 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 GF - 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 £7.95*

## 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 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 +