

## New Year's Eve Sunday Menu

### STARTERS

#### Homemade Soup

*Homemade soup with a warm dinner roll and whipped butter* £8  
+ V/CBGF +

#### Portobello Stuffed Mushroom

*Sautéed mushrooms filled with spinach and ricotta, finished with a crispy panko topping and oven baked, herb pesto* £8  
+ CBGF +

#### Brixworth Pâté

*Local pork and chicken liver pâté, red onion chutney, toasted sordough and whipped butter* £8  
+ CBGF +

#### Classic Prawn Cocktail

*Prawns dressed in Marie Rose sauce with crispy shredded lettuce, cucumber, lemon wedge and buttered brown bread* £8  
+ CBGF +

### SUNDAY ROASTS

#### SUPREME OF CHICKEN

*Pan roasted chicken breast with fresh herbs, sage & onion stuffing, homemade bread sauce, real chicken gravy* £18  
+ CBGF-CBDF +

#### ROAST PORK

*Pork belly slow roasted overnight for extra succulence, crispy crackling, pork gravy, homemade apple sauce* £19  
+ CBGF - CBDF +

#### STRIPLOIN OF BEEF

*Slow roasted prime striploin of beef (served mediul rare), rich beef gravy, horseradish sauce* £21  
+ CBGF - CBDF +

#### TRIO OF ROASTS

*A half portion of all of the above three roasts, your choice of sauces, roasting pan gravy* £23  
+ CBGF - CBDF +

#### BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON

*Butternut squash, lentils and almonds wrapped in puff pastry and baked served with vegetarian gravy* £18  
+ VE - DF +

#### JEWELLED NUT ROAST

*Walnuts & cashews with butternut squash, sweet potato, carrot and cheddar cheese, topped with a white onion marmalade, apricots, cranberries & flaked almonds, vegetarian gravy* £18  
+ CBGF- V - NUTS +

#### Smaller Adult Roast

£15

*All roasts are served with garlic and rosemary roasted potatoes, Yorkshire pudding, fresh seasonal vegetables, and real gravy made from the roasting pan juices*

### SIDE DISHES

*Cauliflower Cheese - small dish, enough for two £3 - larger dish, enough for four £6*

## MAINS

### Folly Fish and Chips

*Beer battered fillet of haddock, garden peas, tartare sauce, twice cooked chips, lemon wedge* £18  
+ GF +

### Cranberry Herb Crusted Salmon

*Fillet of salmon with a cranberry and herb crust, gratin potato, creamy Madeira sauce* £22  
+ CBGF +

### Beef Bourguignon

*Diced blade of beef slowly braised in Burgundy wine with mushrooms, baby onions and pancetta, truffle mashed potato* £20  
+ CBDF +

### Citrus Orange Duck

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

### 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* £17  
+ VE/GF/MCN +

## DESSERTS

### Sticky Toffee Pudding

*Homemade sticky date pudding, toffee sauce, vanilla ice cream, praline disc, caramel soil* £9  
+ CBGF +

### Black Forest Sundae

*Layers of chocolate sponge soaked in kirsch with cherries layered between vanilla ice cream, chocolate sauce & cherry compote, finished with Chantilly cream and a chocolate flake* £10

### Banoffee Pie

*Biscuit case filled with a banana toffee fudge, banana pieces and a layer of vanilla cheesecake topped with crispy caramel and finished with fresh caramelised banana, Chantilly cream* £8

### Apple and Blackberry Crumble

*Stewed apples and blackberries topped with a butter crumble, served with vanilla custard sauce* £8

### Ice Cream £3 per scoop

*NOEL'S ITALIAN GELATO: Creamy Vanilla - Salted Caramel - Chocolate Chip - Luxury Strawberry - Mint Chocolate - Banana - Italian Coffee - Honeycomb* SORBETS: *Lemon - Mango - Raspberry*  
DAIRY FREE: *Vanilla - Chocolate Orange - Strawberry*

### The Folly Tipping Policy

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

### 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 +