

## WINTER SUNDAY MENU

### —/ STARTERS /—

#### ✦ Homemade Soup

Homemade soup with a warm dinner roll  
and butter — 8  
+ V/CBGF +

#### ✦ Classic Prawn Cocktail

Jumbo prawns in Marie Rose sauce, crispy  
shredded lettuce, cucumber, buttered  
brown bread — 9  
+ CBGF +

#### ✦ Breaded Mushrooms

Crispy bread mushrooms served with  
garlic mayonnaise and a herb salad — 8  
+ V +

#### ✦ Ardennes Pâté

Pork and chicken liver pâté served with  
chutney and toasted sourdough — 8  
+ CBGF MCN +

### —/ SUNDAY ROASTS /—

#### ROAST TURKEY

Roast crown of turkey served with pork sage and onion stuffing balls, pigs in blankets, rich  
turkey gravy and cranberry sauce — 19  
+ CBGF-CBDF +

#### ROAST PORK

Pork belly slow roasted overnight for extra succulence, crispy crackling, pork gravy and apple  
sauce — 20  
+ CBGF - CBDF +

#### SIRLOIN OF BEEF

Slow roasted prime sirloin of beef (served medium rare) with rich beef gravy and horseradish  
sauce — 22  
+ CBGF - CBDF +

#### CHESTNUT ROAST

Mushroom and rice topped with cranberries, pumpkin seeds and chestnuts served with vegan  
gravy — 22  
+ VE DF GF NUTS +

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

#### SIDE DISHES

Cauliflower Cheese GF - small dish £3.50 - larger dish £6.50 ~ 6 baby sage pork and onion  
stuffing balls £1.50

#### The Folly Tipping Policy

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

# THE FOLLY

TOWCESTER

## —/ MAINS /—

### ✦ Pesto Chicken Parma Bake

Baked chicken supreme topped with basil pesto, Parma ham and mozzarella cheese served with gratin potatoes — 22  
+ GF +

### ✦ Beef Bourguignon

Diced blade of beef slowly braised in Burgundy wine with mushrooms, baby onions and pancetta, buttered mash — 23  
+ GF +

### ✦ Cranberry Herb Crusted Salmon

Fillet of salmon with a cranberry and herb crust, gratin potato, creamy Madeira sauce — 24  
+ CBGF +

### ✦ Citrus Orange Duck

Confit duck leg, fondant potato, red cabbage, tenderstem broccoli and a rich ginger and orange jus — 24  
+ CBGF-DF +

ALL MAINS ARE SERVED WITH, BROCCOLI, PARSNIPS AND CARROTS

## —/ DESSERTS /—

### ✦ Christmas Pudding

Traditional Christmas pudding made using vine fruits soaked in cider and rum served with brandy sauce or spiced fruit ice cream — 8  
+ 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 — 8  
+ CBVE CBDF +

### ✦ Clementine and Ginger Trifle

Madiera sponge soaked in gingerbread syrup and mandarins, vanilla custard, Chantilly cream topped with a gingerbread man — 8

### ✦ Panettone Cheesecake

Biscuit base topped with vanilla cheesecake, panettone and orange curd served with Chantilly cream and fresh fruit — 9  
+ MCN SOYA +

### Noel's Italian Gelato

Creamy Vanilla - Salted Caramel - Belgian Chocolate - Raspberry Ripple - Honeycomb - Peach & Mascarpone SORBETS: Mango - Raspberry DAIRY FREE: Vanilla - Black Forest Gateau

### 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 / CBNF - Can be Nut Free +