

Sunday November 17th

STARTERS

Homemade Soup

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

Brixworth Pâté

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

Camembert, Fig and Onion Tart

*Shortcrust pastry case with a camembert
and fig filling topped with a linseed and
parsley crumb, fresh fig, caramelised onion
chutney £9*
+ MCN +

Salmon and Dill Fishcake

*Salmon, dill, and mozzarella fishcake chilli
jam, lemon wedge £8*

SUNDAY ROASTS

ROAST CHICKEN

*Quarter chicken, roasted whole with fresh herbs, mini pork and sage stuffing balls, 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 +

SIRLOIN OF BEEF

Slow roasted prime sirloin 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 +

BEETROOT WELLINGTON

Mixed beets encased in pastry, roast potatoes, vegetarian gravy £18
+ V-VE +

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

Pork, Chicken, Turkey £15 - Beef lamb £17

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

SIDE DISHES

*Cauliflower Cheese - small dish, enough for two £3 - larger dish, enough for four £6 4 baby sage
pork and onion stuffing balls £1*

MAINS

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 +

Chicken Fricassée

Chicken and bacon in a creamy white wine sauce with leeks and basmati rice topped with Portobello mushrooms and finished with fresh herbs £18

Steak and Mushroom Pie

Local beef slowly braised with baby mushrooms, topped with a crisp puff pastry crust, sautéed kale and tender stem broccoli with buttered mash or twice cooked chips £18

Folly Fish and Chips

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

Confit Duck Leg

Slow cooked leg of duck, confit duck bon bon, braised red cabbage, sautéed broccoli, rosti potato, rich plum jus £23
+ CBGF/CBDF +

DESSERTS

Chocolate Malteser Sundae

Chocolate Malteser pieces, chocolate chip and vanilla ice cream, caramel sauce, Chantilly cream, chocolate flake £10

Sticky Toffee Pudding

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

Rhubarb and Ginger Crumble

Stewed rhubarb and ginger topped with a butter crumble and tray baked, served with vanilla custard £9

Biscoff New York Cheesecake

Butter crumb base topped with vanilla whipped cream cheesecake served with biscoff sauce and crumb £8
+ GF +

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 +

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 +