

Sunday Menu November 28th

MAIN COURSE £18 - TWO COURSES £25 - THREE COURSES £32

STARTERS

Soup

Today's homemade soup with Whittlebury Bakery crusty artisan bread and whipped butter

Ham Hock, Pickled Carrot & Mustard Terrine

Red onion chutney, rocket leaves, pickled cucumber, carrot purée, toasted artisan bread

Prawn Cocktail

Prawns, Marie Rose sauce, crispy shredded lettuce, cucumber, lemon wedge, buttered brown bread

Soufflé

Twice baked cheddar cheese and chive soufflé, mulled wine pear, Parmesan crisp

ROASTS

Traditional Roast Turkey

Roast crown of turkey, white wine gravy, pigs in blankets, homemade cranberry and orange sauce

Sirloin of Beef

Eight hour slow roasted Donald Russell prime sirloin of beef (served medium), red wine gravy, horseradish sauce

Pork

Gloucestershire Old Spot belly slow roasted overnight for extra succulence, crispy crackling, pork gravy, homemade apple sauce

Our British award winning beef is traditionally reared and fully matured for exceptional flavour. It is selected and hand cut for us by Donald Russell, Scotland's finest butcher & supplier to Her Majesty the Queen

Vegetable and Cheese Wellington

Mushroom duxelle, spinach, hazelnuts, brie and cranberry sauce baked in crisp puff pastry, vegetarian gravy

SIDE DISHES

Cauliflower Cheese - small dish, enough for two £3 - larger dish, enough for four £5 - Apricot, pork & herb stuffing ball £1

All roasts are served with roast potatoes, Yorkshire pudding, locally grown farm vegetables, and real gravy made from the roasting pan juices

Please note that all meat & poultry roasts are available GLUTEN FREE without Yorkshire pudding at £1 less. Child roasts (up to 10 years old) available at £8

CHEF'S SPECIALS

Posh Fish'n Chips

Fillet of haddock in a crispy local ale batter, minted pea purée, sautéed samphire, homemade tartare sauce, lemon wedge, twice cooked chips

Beef Bourguignon

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

Duck a l'Orange

Oven roasted duck breast, confit duck bon bon, carrot purée, fondant potato, sautéed winter vegetables, orange and ginger 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 pilau rice

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce, Noel's vanilla ice cream, caramel soil, praline disc

Christmas Pudding

Ultimate Christmas pudding, brandy custard

Black Forest Gateau in a Glass

Layers of chocolate sponge, Kirsch soaked cherries, chocolate sauce and Chantilly cream finished with white chocolate soil

Gingerbread Crème Brulée

With mixed berries and a gingerbread man

Artisan Cheese and Biscuits

Cobblers Nibble, Cornish brie and Northamptonshire Blue, chutney, dried apricots, celery, grapes, biscuits

+ £3 SUPPLEMENT +

The Folly Tipping Policy

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

Allergens & Intolerances

+ If you suffer from an allergy or food intolerance please scan the QR Code at the end of the menu or go to mnu.mx/8A631AE Sorry but as we handle nuts and gluten in our kitchens we cannot guarantee that traces of these products will never be present. Any dish may contain ingredients that are not mentioned in the description. +



Scan the QR code above
or visit this url:
mnu.mx/8A631AE
to see our allergen menus