



# Sunday Festive Menu



MAIN COURSE £18 - TWO COURSES £25 - THREE COURSES £33

## STARTERS

### Curried Parsnip Soup

*Homemade soup with Whittlebury bakery artisan bread, whipped butter*  
+ V/CBGF +

### Prawn Cocktail

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

### Chicken Liver & Brandy Parfait

*Smooth and creamy pâté infuse with brandy, sticky fig relish, toasted artisan bread, whipped butter*  
+ CBGF +

### Portobello Stuffed Mushroom

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

### Halloumi Flatbread & Apple slaw

*Warm ciabatta flatbread topped with roasted red pepper houmous, apple coleslaw and grilled halloumi*  
+ V +

## SUNDAY ROASTS

### TRADITIONAL ROAST TURKEY

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

### ROAST PORK

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

### SIRLOIN OF BEEF

*Slow roasted prime sirloin of beef (served pink), rich beef gravy, horseradish sauce*  
+ £2 SUPPLEMENT - CBGF - CBDF +

### TRIO OF ROASTS

*A half portion of all of the above three roasts, your choice of sauces, roasting pan gravy*  
+ £4 SUPPLEMENT - 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, vegetarian gravy*  
+ CBGF-V +

*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 - Apricot, pork & herb stuffing ball £1*

*Please note that all meat & poultry roasts are available GLUTEN FREE without Yorkshire pudding. Child roasts available at £6.95*

CHEF'S SPECIALS

**Folly Fish & Chips**

*Beer battered fillet of haddock, minted crushed peas, homemade tartare sauce, hand cut chips, lemon wedge*  
+ GF +

**Crab Stuffed Chicken Supreme**

*Dauphinoise potato, seasonal vegetables, lemongrass & coconut cream sauce*  
+ GF +

**Citrus Confit Duck**

*Slow cooked duck leg, confit duck bon bon, braised red cabbage, sautéed kale, sugar snaps, potato rosti with a rich ginger orange jus*  
+ CBGF-DF +

**Cranberry Herb Crusted Salmon**

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

DESSERTS

**Clementine and Amaretto Trifle**

*Vanilla sponge and mandarins soaked in amaretto, orange blossom custard, citrus purée, Chantilly cream topped with amaretto biscuit crumb*

**Chocolate & Caramel Tart**

*Chocolate pastry case filled with a layer of salted caramel and chocolate ganache finished with hazelnuts, chocolate sauce and dark chocolate soil*  
+ GF/VE +

**Mulled Jelly & Winter Fruits**

*Poached winter fruits of figs, pears, apples and plums softened with a blend of festive spices, mulled red wine jelly, panettone ice cream*  
+ CBVE/GF +

**Handmade Christmas Pudding**

*"Figgy's" special recipe handmade in Devon using local ingredients with brandy sauce or panettone ice cream*  
+ CBGF +

**Sticky Toffee Pudding**

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

*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 ~ DF = Dairy Free ~  
CBDF = Can Be Dairy Free +