

# Christmas Eve Sunday Menu

## 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 +

### Portobello Stuffed Mushroom

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

### Classic Prawn Cocktail

*Prawns dressed in Marie Rose sauce with  
crispy shredded lettuce, cucumber, lemon  
wedge and buttered brown bread £9*  
+ CBGF +

## SUNDAY ROASTS

### TRADITIONAL ROAST TURKEY

*Roast crown of turkey, pork sage and onion stuffing balls, pigs in blankets, rich turkey gravy,  
cranberry sauce £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

### Folly Fish and Chips

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

### Chicken Supreme with Brie and Cranberries

*Oven baked chicken breast filled with brie spinach and cranberry relish, topped with bacon, potato gratin and tender stem broccoli served with a creamy madeira sauce £22*

### Beef Bourguignon

*Diced blade of beef slowly braised in Burgundy wine with mushrooms, baby onions and pancetta, truffle mash, seasonal vegetables £22*  
+ GF +

### Citrus Orange Duck

*Slow cooked duck leg, duck bon bon, potato rosti and a rich ginger and orange jus, seasonal vegetables £23*  
+ CBGF-DF +

### 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 and caramel soil £9*  
+ CBGF +

### Banoffee Cream Pie

*Biscuit case filled with a banana toffee fudge, banana pieces and a layer of banana cheesecake topped with crispy caramel and finished with Chantilly cream £9*

### Black Forest Sundae

*Layers of chocolate sponge and red cherry compote, vanilla ice cream and chocolate sauce finished with Chantilly cream, chocolate flake and kirsch cherries £10*

### Handmade Christmas Pudding

*"Figgy's" special recipe handmade in Devon using local ingredients with brandy sauce or panettone ice cream £9*  
+ 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 / CBDF - Can be Dairy Free / DF - Dairy Free / NUTS – Contains Nuts / MCN - May Contain Nuts +