

## New Year's 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 +*

#### Salmon and Dill Fishcake

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

#### 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 £17  
+ CBGF-CBDF +*

#### SUPREME OF CHICKEN

*Pan roasted chicken breast with fresh herbs, sage & onion stuffing, 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 +*

#### 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 +

### Beetroot Wellington

*Mixed beets encased in pastry, roast potatoes, fresh vegetables, Yorkshire pudding, vegetarian gravy £18*  
+ V-VE +

### Citrus Orange Duck

*Slow cooked duck leg, potato fondant 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

### Christmas Pudding

*"Figgy's" special recipe handmade in Devon using local ingredients with brandy sauce or panettone ice cream £8*  
+ CBGF +

### 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*

### Sticky Toffee Pudding

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

### 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 £8*  
+ GF/VE +

### 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*

### 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*

## 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 +

### The Folly Tipping Policy

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