

Christmas 2018 at The Folly

Broccoli and Stilton Soup served with Sourdough Bread & Butter ^V

Chicken Liver Forestiere Terrine,
served with Toasted Brioche & Chutney

Oak Smoked Salmon with Crayfish Tails in a Lemon Dill Dressing,
on a Pickled Fennel & Cucumber Salad ^{GF}

Spicy Beetroot & Walnut Salad,
with Pomegranate Seeds & Grilled Chèvre ^{GF V}



Baked Salmon - Fillet of Salmon on a bed of Aubergine,
Chorizo and Chickpea Cassoulet ^{GF DF}

Daube of Beef - Slow cooked in a sauce of Red Wine, Pancetta,
Mushrooms & Baby Onions ^{DF}

Traditional Turkey - Roast Crown of Norfolk Turkey,
with all the trimmings

Pearl Barley Risotto - Creamy Risotto with Asparagus, Broad Bean,
Mushroom & Mint, topped with Shaved Parmesan ^{GF V}



Individual Christmas Pudding, served with Brandy Cream

A selection of English Cheeses with Crackers & Chutney

Lemon Posset with a Red Berry Compote & Shortbread

Profiteroles served with a Hot Chocolate & Baileys Sauce



2 Courses - £24.00 3 Courses - £28.00

Please preorder and book: 01730 264088
follywine@hotmail.co.uk

10% Service to be added to parties of 6 or more.

