

# THE FOLD

## FESTIVE SUNDAY LUNCH

Served throughout December, every Sunday  
12 noon to 8 pm

### STARTERS

#### ROAST CELARIAC SOUP

Homemade Bread, Salted Butter (gfo)

#### CAULIFLOWER PANNA COTTA

Balsamic, Charred Ciabatta (gfo/ve)

#### POACHED & SMOKED SALMON ROULADE

Dill and Fennel Salad (gf)

#### PÂTÉ, POACHED PEARS

Red Wine Syrup, Quince, Toasted Brioche (gfo)

#### GOATS CHEESE & CARMELISED ONION TART

Sherry Dressing (v)

### MAINS

#### ROAST SIRLOIN OF BOWLAND BEEF (gfo)

or

#### SLOW ROAST LEG OF LAMB (gfo)

or

#### ROAST TURKEY

Pigs in Blankets (v/veo/gf)

*All served with Beef Dripping Roast Potatoes,  
Mashed Potato, Roasted Carrot and Parsnip,  
Cauliflower Cheese, Green Beans, Yorkshire Pudding,  
Pan Jus*

#### ROAST COD LOIN

Leek and Garlic Potato Cake, Green Beans, Chive  
and Garlic Cream (v/gf)

#### ROAST BUTTERNUT SQUASH AND THYME LINGUINE

Toasted Pumpkin Seeds, Rocket Salad (v/ve)

### DESSERTS

#### CHRISTMAS STICKY TOFFEE PUDDING

Brandy Butterscotch, Vanilla Ice Cream (v)

#### BAILEYS DARK CHOCOLATE DELICE

Clotted Cream Ice Cream (v/gf)

#### GIANT CHOUX BUN

Vanilla Cream, Salted Caramel, Milk Chocolate Sorbet  
(v)

#### PECAN TART

Maple Ice Cream, Bacon Crumble (v/gfo)

#### SELECTION OF BRITISH CHEESES

Biscuits, Grapes, Celery and Chutney (v/gfo)

### COURSES

ONE COURSE £20.00

TWO COURSES £25.00

THREE COURSES £30.00



(v) Vegetarian (ve) Vegan (gf) Gluten Free (gfo) Gluten Free Option

*Please inform a member of staff if anyone has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note allergenic ingredients, including nuts, are present in our kitchen and therefore we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.*

DECEMBER SUNDAY LUNCH