



# CHRISTMAS MENU

2 COURSES £23 / 3 COURSES £28

## STARTER

- \*Cauliflower & almond soup w/ truffle oil & Folk House Bread (VG, GFO)
- \*Smoked mackerel & horseradish pate w/ pickles & crostini (GFO)
- \*Charcuterie plate w/ cornichons & remoulade (GF)

## MAIN

- \*Venison, Port & Prunes (GF)
- \*Mixed Mushroom Ragout (VG, GF)
- \*Squash, Leek & Stilton Wellington (V)

(above all served with mash potato (VGO) & seasonal vegetables)

## DESSERT

- \*Christmas Pudding & Rum butter
- \*Chocolate Mousse, bramble & cacao nibs (VG, GF)
- \*Seasonal Cheese plate, crackers & chutney (V, GFO)

**THROUGHOUT DECEMBER / ADVANCE BOOKING  
ONLY / Please email:  
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