



Festive Menu

STARTERS

Prawn Marie Rose Salad Cocktail with Brown Bloomer Bread and Butter	£9.00
Roasted Root Vegetable Soup with Crusty Bread (V)	£6.25
Chilled Smoked Duck Breast with Cucumber, Spring Onion Salad & Hoisin (GF)	£7.75
Stilton, Beetroot, Pomegranate Seed & Walnut Salad with Blue Cheese Dressing (V) (GF)	£7.00
Spicy Buffalo Cauliflower Bite with Curried Mayonnaise (V)	£7.25
Venison, Pork & Pancetta Terrine with Tomato Relish on Toasted Bread	£8.50
Hot Melted Camembert with Dipping Breads (V)	£9.00 £15.00 Share

MAINS

Traditional Roast Turkey with all the Trimmings and Rich Roast Gravy *	£17.50
Roasted Belly Pork, Creamy Mash and Wilted Spinach with a Thyme Port Jus *	£18.50
Poached Salmon Fillet with a Herb Butter Sauce and Crushed New Potatoes *	£17.00
Festive Burger (Sausage Pattie, Sage & Onion, Brie, Bacon, Cranberry) & Chips	£15.50
Trio of Sausages filled with Stilton, Cranberry & Bacon, Sage Gravy & Mash	£14.00
Sea Bass Tagliatelle with a Creamy Dill Sauce and Asparagus	£18.00
Braised Beef & Bone Marrow Casserole with Dumplings & Creamy Mash *	£18.50
10oz Rump Steak with Flat Mushroom, Tomato, Chips and Salad (GF)	£22.00
Haggis Cottage Pie with Peas and Gravy	£14.50
Vegan Mushroom, Spinach & Truffle Oil Suet Pud with Hasselback Potatoes *	£17.00
Vegan Wellington with Spicy Cous Cous and a Red Wine Jus *	£18.00
Vegan Festive Burger, Stuffing, Mushroom, Beetroot, Vegan Cheese & Chips	£15.00

DESSERT

Christmas Pudding with Brandy Custard (V)	£6.50
Peach, Amaretto and Flaked Almond Topped Vanilla Cheesecake (V)	£7.25
Baileys Panettone Bread and Butter Pudding with Custard (V)	£8.25
Boozy Sherry Trifle (V)	£6.50
White Chocolate and Raspberry Roulade with Pouring Cream (V)	£7.00
Mint and Dark Chocolate Ice Cream Sundae (GF) (V)	£8.25
Festive Cheese Board with Plum Chutney, Fruit and Biscuits (V)	£9.95

We take care to preserve the integrity of our nut, vegetarian, and dietary products. However, please take note these products are handled in a multi kitchen environment. Please let a member of staff know of any allergy or dietary requirements before ordering. Gluten free, vegetarian, and vegan alternatives are available on request.

www.juddsfollyhotel.co.uk

V = Vegetarian * - Seasonal Vegetables Included
VE = Vegan
GF = Gluten Free
Many of the Menu Items can be amended to Gluten Free and Vegan
Please ask the Team for more information

WINE LIST

WHITE

	SMALL	MEDIUM	LARGE	BOTTLE
Anciens Temps Blanc Dry, Refreshing Aromatic Berries, Lychee	6.00	7.00	9.00	20.00
Pinot Grigio Il Molo Balanced, Fruity	6.00	7.00	9.00	25.00
Chardonnay, Citrus Fruit Crisp, Refreshing, Grapefruit, Lime, Melon	6.00	7.00	9.00	25.00
Sauvignon Blanc. TV Crisp, Fresh, Herbaceous	6.00	7.00	9.00	26.00

RED

Anciens Temps Rouge Balanced, Full bodied, dark fruit, spicy oak	4.00	6.00	8.00	20.00
Shiraz, Citrus Tree Rich, Aromatic, Black Berry, Chocolate	5.00	7.00	9.00	25.00
Merlot Il Molo Rich, Velvety, Cherry, Plum	5.00	7.00	9.00	25.00
Malbec, Melodias Robust, Savoury, Violet, Plum, Vanilla	5.00	7.00	9.00	25.00
Rioja Monte Llan Firm, Cherry, Dill, Plum, Vanilla, Tanin	6.00	9.00	11.00	30.00

ROSE

Anciens Temps Rose Dry, Bright, Red Fruit, Green Apple	4.00	6.00	8.00	20.00
Zinfandel, Desert Rose Sweet, Smooth, Fruity, Strawberry, Citrus	5.00	7.00	9.00	26.00

SPARKLING

Tosti Prosecco				27.00
Mini Tosti Prosecco				9.00
Moet Et Chandon Balanced, Refreshing, Almond				75.00
House Champagne Balanced, Refreshing, Almond				60.00



Wines are Small 125ml, Medium is 175ml, Large is 250ml. Prosecco Bottles are 200ml.

Festive KIDS MENU

Under 12's only

1 COURSE £8.95 | 2 COURSE £10.95 | 3 COURSE £11.95

STARTERS

Melon with Sorbet
Cheesy Garlic Bread

MAINS

Sausage and Mash
Mini Roast Turkey Dinner
Chicken Nuggets, Chips & Beans
Vegan Nuggets, Chips & Beans

DESSERTS

Ice Cream
Chocolate Ice Cream Sundae
Banana & Custard

