



# The Folly Summer Sharing Menu

## STARTERS

Cured Meats, Pickled Radish & Garden Leaves  
Oak Smoked Salmon, Dressed Cucumber & Willy's Cider Dressing  
Grilled Courgettes, Spring Onions & Cashew and Mint Dressing

## MAINS

*\*Choose One or Two from the Following Main Dishes for Your Guests to Share\**  
Wood Oven Roasted Spatchcock Chicken, Preserved Lemon & Thyme  
Slow Roasted Shoulder of Lamb, Garden Herb Sauce & Toasted Almonds  
Head and Shoulder of Pollock, Tarragon Fish Cream  
Vegetarian or Vegan (Plated Individually)  
Roasted Heritage Carrots, Olive Tapenade & Sourdough Crumb

*\*All Main Courses Include Accompaniments from The Garden\**

## DESSERTS

*\*Choose One from the Following for Your Guests to Share\**  
Seasonal Eton Mess  
Dark Chocolate Slice, Crushed Honeycomb & Clotted Cream  
Almond Sponge with Homemade Jam and Whipped Crème Fraîche  
**Vegan:** Fruit Cage Berries, Rhubarb & Seasonal Sorbets

Tea & Filter Coffee

£45.00 pp

We are happy to cater for anyone with any special dietary requirements so please do let us know in advance