

Holiday Hours

Open as usual Tuesday to Sunday
(Closed on Mondays)

Christmas Eve: Lunch 12pm - 3pm

Christmas Day Closed

Boxing Day: Lunch 12pm - 3pm

Tuesday 27th: Lunch 12pm - 3pm

New Year's Eve: Lunch 12pm - 3pm

Evening 6pm - 9.30pm Normal Menu

New Year's Day: Lunch 12pm - 3pm

Our Christmas menu will be available
from 1st December until Christmas Eve,
either at lunchtime or early evening
Sunday - Thursday 6pm - 9pm

It caters for parties of two or more people & must
be booked in advance.

For parties of more than ten, we will need
at least 48 hours notice.

The Toddings
Leintwardine
SY7 0LX

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THE JOLLY FROG



Christmas Menu 2016



Amuse Bouche

Duo of Salmon Parcel

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Starters

Warm Tuscan Bean Soup

Classic cannellini bean soup topped with homemade black olive & chestnut granola

Ham Hock & Herb Terrine

Pressed ham hock & fresh herb terrine with homemade black truffle butter, charred sour dough, Sauternes jelly

Ceviche of Loch Fyne Salmon

Ceviche of Scottish salmon, pickled cucumber, ponzu sauce, heritage beetroot

Boudin of Wood Pigeon & Pinenuts

Wood pigeon & pinenut mousse, cassava crisp, caviar & juniper glaze

Pan Seared Stuffed Baby Squid

Coriander, lime & ginger stuffed baby squid, petit salad, squid ink sauce

Langoustine Ninon

Classic langoustine broth studded with leek, orange and Scottish langoustines

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Main Course

*Roast Pave of Cod With
Welsh Rarebit Crust*

Line caught cod pave topped with Welsh rarebit, pomme Anna potatoes, buttered leeks, curry scented mussel veloute

*Eight Hour Slow Cooked
Haunch of Venison*

Slow cooked haunch of venison, potato puree, roasted roots, juniper & shallot jus

Fillet of Black Banded Bream

Fillet of bream, samphire & sea beet compote, hassel back potatoes, sauce ravigote

*Roast Free Range Black Feather
Turkey*

Roast free range black feather turkey, traditional traclements, cranberry sauce, roast gravy

Tart Pipperrade

Classic pipperrade tart of stewed peppers & tomato, topped with boulette d'Avesnes cheese, chicory with cobnut & watercress pesto



Bouillabaisse

Traditional fish stew served simply with rouille & Jolly Frog bread

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Desserts

Traditional "Plum Duff"

Christmas pudding, brandy creme Anglaise

Vhalrona Dark Chocolate Delice

Hazelnut & bran flake crust, coffee espuma

Griottes Cheese Cake

Chocolate soil, macerated cherries, Seville orange caviar

*Lime Chillboust,
ginger bread*

Jolly Frog Cheese Board

Welsh black bomber, Cotswold blue brie, Hereford hop, Oxford Isis, Tor goat ash, Pave d'Affinois, artisan biscuits, quince jelly jolly frog piccalilli
Supplement £2.50

2 Courses £22

3 Courses £26

