

# Christmas

at THE GLOBE INN

## Starter

### Traditional Scotch Broth (vea)

Served with freshly baked sourdough bread and butter

### Prawn Cocktail (gfa)

Atlantic prawns in a traditional Marie-rose sauce on iceberg lettuce with brown bread and butter

### Fried Brie Wedges (v)

Brie wedges coated in crispy breadcrumbs served with cranberry sauce

### Chicken Liver Pâté (gfa)

Served with local oatcakes & red onion chutney

gf - gluten free, gfa - gluten free available,  
v - vegetarian, ve - vegan, vea - vegan available

## Main

### Roast Turkey (gfa)

Served with all the traditional trimmings of chipolatas, mealie, roast potatoes and seasonal veg

### Beef Olives

Stuffed with mealie & cooked in a rich gravy served with roast potatoes & seasonal veg

### Homemade Fish Pie

Locally landed haddock, salmon & prawns in a creamy white sauce topped with golden mash, served with seasonal greens

### Vegetable Moussaka (gf, v, vea)

Roasted vegetable ragout layered with sliced potato, aubergine and courgette, creamy bechamel sauce and grana padano cheese

## Dessert

### Christmas Pudding (vea, gfa)

Traditional Christmas pudding served with custard

### Mini Fruit Pavlova (gf)

Meringue with fresh cream & winter fruits

### The Globe Sticky Toffee Pudding (v)

Our take on the famous classic with toffee sauce & Rizza's vanilla ice cream

### Cheese Plate (v, gfa)

Selection of locally sourced cheese with oatcakes, grapes & onion chutney \*£2 supplement.

Treat yourself to a 50ml glass of port for £4.00

SUN - WED 2 COURSES £20.95 - 3 COURSES £25.95  
THURS - SAT 2 COURSES £23.95 - 3 COURSES £29.95

Please make your server aware of any allergies or dietary requirements prior to ordering