

Christmas

at THE GLOBE INN

SUN - WED 2 COURSES £23.95 - 3 COURSES £28.95
THURS - SAT 2 COURSES £25.95 - 3 COURSES £31.95

Starter

Spiced Carrot & Ginger Soup V GF VEA

Served with freshly baked sourdough bread & butter

Ham Hock Terrine GFA

Served with our house-made piccalilli & oatcakes

Prawn Cocktail GFA

Atlantic prawns in a traditional Marie-rose sauce on baby gem lettuce with brown bread & butter

Crispy Vegetable Medallions VE

Our festive veggie bites of sauteed onions, chestnuts & sweet potato, panko crusted, fried until golden & served with a cranberry mayo

Main

Roast Turkey GFA

Served with all the traditional trimmings of chipolatas, mealie, roast potatoes, parsnips, carrots & sprouts, with cranberry sauce and gravy

Braised Rump of Beef GF

In a red wine sauce, served with roast potatoes, honey roasted parsnips, sprouts & carrots

Smoked Haddock Fishcakes

Fried in crispy breadcrumbs and served with buttered leeks, garden peas & brussel sprouts, and a lemon beurre blanc sauce

Wild Mushroom Bourguignon V VEA

served with creamy mashed potato, honey roast parsnips, sprouts & carrots

Dessert

Sticky Toffee Pudding V

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

Vanilla Panna Cotta GF

Rich & luxurious, served with a winter berry compote

Cheese Plate* V GFA

Selection of locally sourced cheese with oatcakes, grapes & red onion chutney *£2.50 supplement
Treat yourself to a 50ml glass of port for £4.50

Apple, Pear & Walnut Crumble V GF VEA N

Served warm with custard (available as a vegan option with vegan vanilla ice cream)

GF gluten free GFA gluten free available V vegetarian VE vegan VEA vegan available N contains nuts

We cater for all dietary requirements - please mention to your server and we will be happy to discuss alternative options