



CHRISTMAS AT THE GLOBE INN

DINING TIMES

Friday bookings: We offer two main sittings at 3.30pm to 6.30pm and 7pm onwards, with flexible booking times available before each sitting.

Saturday-Thursdays: Tables can be booked at any time between 12pm and 8pm.

Live music from 9pm on Fridays and Saturdays!

IMPORTANT INFORMATION FOR YOUR FESTIVE BOOKING

For tables of 7 or more:

- Please call 01224 641171 to book with our Festive Team.
- A pre-order is required at least 14 days prior to your booking date, using the pre-order form provided.
- Full payment including a 10% service charge is required at least 14 days before your booking.
- Payments are non-refundable and non-transferable.
- Please ensure your party is seated at the start of your chosen booking time and kindly vacates the table at the end of your allocated time.

For tables of 6 or fewer:

- Book online or by calling us.
- A deposit of £15 per person is required at least 14 days in advance.
- Pre-orders are optional.

THE GLOBE INN, 13-15 NORTH SILVER STREET, AB10 1RJ
01224 641171, INFO@THE-GLOBE-INN





CHRISTMAS AT THE GLOBE INN

STARTER

Roast Pepper & Butternut Squash Soup (V)(VEA)(GFA)

Served with sourdough bread.

Duck Liver Pate (GFA)

A smooth, rich pate made with duck liver, garlic, herbs, and brandy. Served with oatcakes and an orange marmalade.

Crispy Brie Wedges (V)

Creamy brie cheese encased in a golden, crisp breadcrumb. Lightly fried and served with a sweet cranberry compote.

Classic Prawn Cocktail (GFA)

Succulent prawns served on crisp shredded gem lettuce, topped with a smooth Marie Rose sauce. Garnished with fresh lemon and paprika. Served with brown bread & butter.

MAIN COURSE

Traditional Roast Turkey (GFA)

Tender slices of roasted turkey served with chipolatas, mealie, roast potatoes, maple glazed carrots, parsnips, brussels sprouts, and a rich home-made turkey gravy. Finished with cranberry sauce.

Braised beef & bone marrow pie

Slow-braised beef with silky bone marrow, simmered in a deep red wine gravy. Topped with a puff pastry lid and served with roast potatoes and maple glazed vegetables.

Pan-fried Salmon (GF)

Crisp-skinned fillet of salmon, pan-seared to perfection and served with buttery new potatoes, seasonal greens and a creamy white wine & caper sauce.

Vegetable Lasagne (V)

Topped with a cheese bechamel sauce and served with garlic bread.



DESSERT

Sticky Toffee Pudding (V)

Our take on the famous classic date sponge, smothered in warm toffee sauce & served with vanilla ice cream.

Traditional Christmas Pudding (V)

A rich, steamed fruit pudding made with festive spices, and rum, matured for depth and flavour and served with custard

Festive cheese plate (V)(GFA)

British and continental cheeses, served with red onion jam, grapes, and a variety of crackers * £3 supplement

Lemon and Blueberry Panna Cotta (V)

Served with mini shortbreads.

‘Rizza’s of Huntly’ Sorbet Trio (GF)(VEA)(V)

Handcrafted sorbets from Rizza’s of Huntly, featuring a seasonal trio of vibrant flavours.

FESTIVE COCKTAILS

(£10.50)

Festive Alexander

A velvety blend of brandy, creme de cacao, and fresh cream, finished with a sprinkle of nutmeg for a festive treat.

After Eight Martini

A blend of vodka, chocolate and peppermint liqueurs.

Cranberry Cosmopolitan

Vodka and orange liqueur shaken with tart cranberry and zesty lime for a sparkling winter twist.

V Vegetarian **VE** Vegan **VEA** Vegan Available **GF** Gluten Free **GFA**
Gluten Free Available

SUN-WED | 2 COURSES £28 | 3 COURSES £34

THU-SAT | 2 COURSES £32 | 3 COURSES £39