

THE GLOBE INN 2011 CHRISTMAS MENU



TO START

Jerusalem artichoke soup served with warm bread rolls. (V)

Prawn, crab, and avocado timbale served with salad and lemon & lime dressing.

Buffalo mozzarella and tomato stack served with a green pesto dressing.

Chicken liver parfait served with red onion marmalade, toast and salad garnish.



MAIN COURSE

Traditional Roast Turkey served with roast potatoes, seasonal vegetables, pan fried sprouts with bacon and flaked almonds, pigs in blankets and turkey gravy.

Strip Loin of Roast Beef with roast potatoes, roasted root vegetables pan fried sprouts with bacon and flaked almonds, Yorkshire pudding, beef and red wine gravy.

Pan Fried Sea Bass served with a red onion and potato rosti, mange tout with a white wine and parsley sauce.

Brie and cranberry risotto cakes served on a bed of mixed leaves with balsamic and honey dressing. (V)



DESSERT

Traditional Christmas Pudding with brandy sauce.

Mincemeat and Nut filo pie.

Luxury mincemeat, nuts and fruit in a short crust pastry case topped with crisp filo pastry, served with cream

Cherry Brandy and Black Cherry Truffle served with cream

Homemade Cinnamon Ice Cream



TWO COURSES £18.00

THREE COURSES £21.50

