



**THE  
GLOBE INN**

## CHRISTMAS DAY MENU

### SNACKS

Confit Duck Leg & Brie Croquette , Cranberry & Orange

Smoked Mackerel Rilette , Whipped Beetroot , Rye Crisp

Spiced Cauliflower & Butternut Squash Fritters, Pumpkin Seed Aioli

### START

Beetroot & Apple cured Chalk Stream Trout, Champagne pickled Cabbage, Linseed Cracker **GF DF**

Roscoff Onion soup, Parmesan scone **VG GFA**

Thetford Black Pork & Pistachio Terrine, Date & prosciutto **GFA**

### MAIN

Roast **Shalford Turkey**, Pigs in blankets, Apricot & Chestnut Stuffing, Cranberry Sauce, Gravy, Brussel Sprouts & Pancetta , Roast Potatoes, Honey Glazed Seasonal Roots **GFA**

Miso Marinated Monkfish, Sea vegetable & Mussel Broth, Crispy Cavolo Nero **GF**

Butternut Squash & Mushroom Pithivier, Tempura Enoki, Parsley & Celeriac Cream **VG**

Barsham Beer Braised Ox Cheek, Rosti Chip, Fennel & Sprout top Remoulade, Shallot **GF**

### DESSERT

Lillypud Christmas Pudding, Brandy Custard, poached Clementine **VG**

Black Cherry & Kirsch Trifle

Dark Chocolate Marquise, Orange Crème Fraiche, Tiffin

### AFTERS

Tea, Coffee & Petit Fours

Pineapple & Coconut Pate de Fruit

Chocolate , Salted Caramel & Apple Pie Bars

Vegan Passionfruit Macarons