



## NEW YEAR'S EVE AT THE GLOBE

95.00 Per Adult/ 47.50 Per Child

### ON ARRIVAL

Glass of Fizz / Cocktail

### AMUSE-BOUCHE

**Toffee Tequila Gravadlax**, Blinis, Lime Crème Fraîche & Caviar

### TO START

**Spiced Butternut Squash Soup** with Horseradish, Ginger, Natural Yoghurt & Walnut Bruschetta

V Vegan option available

### TO FOLLOW

**Holkham Estate Venison Carpaccio** with Rocket & Parmesan Panzanella, Guindilla Chillies & Caesar dressing  
GFA

or

**Pumpkin, Chestnut & Spinach Tortellini** with Gruyère Cheese, Forest Mushroom & Sage Velouté

### MAINS

**Saddle of Norfolk Marsh Lamb** - Stuffed with Black Pudding, Chestnuts & Spinach,  
Truffle Mash, Kale, Purple Sprouting Broccoli & Port Jus GF

or

**Norfolk Line Caught Cod** with Mussels, Fennel, Vine Tomatoes, Olives, Basil & Fondant Potato GF

or

**Garden Pea, Truffle & Parmesan Risotto** with baby Root Vegetables & roasted Garlic Bruschetta v

### TO FINISH

**Baked Alaska** - Banana & Praline iced Parfait with Raspberry Sorbet & Meringue v

**Selection of Norfolk Cheese Walnut Bread**, Red Onion Chutney, Artisan Biscuits, Membrillo.  
Paired with a Vintage Port

### COFFEE

Coffees & handmade Chocolate Truffles

V Vegetarian VG Vegan GF Gluten Free

Please let a team member know of any allergies or dietary requests  
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