



Christmas Day Menu

Tuesday, 25 December 2018



On arrival . . .

A glass of Fizz and canapés
With hot, roasted chestnuts on your table

To start with . . .

Jerusalem artichoke and pecorino soup
with hazelnut pesto

Duo of salmon

Beetroot, miniature smoked salmon Scotch egg

Loin of Venison

Fruit Pig black pudding, caramelised salsify, crispy kale with port & juniper jus

Warm puff pastry tart

With goats' cheese, figs, olives & capers

In the middle . . .

Norfolk Bronze turkey

Sage, onion & black pudding stuffing, duck-fat potatoes, honey-roasted roots,
roasted Brussels sprouts and pigs-in-blankets

Roasted sirloin of Aberdeen Angus beef

duck-fat potatoes, honey-roasted roots, roasted Brussels sprouts

Butter-poached halibut

Champagne risotto, saffron Hollandaise and popcorn-shrimp & crab

Homemade fresh butternut squash ravioli

Gorgonzola, almond, crispy sage and black truffle with Champagne foam

The puddings . . .

The Globe's homemade Christmas pudding
with egg nog ice cream and rich brandy sauce

White chocolate, Baileys & salt caramel trifle

Trio of Champagne, mango & passionfruit sorbets

Traditional cheese board

Binham Blue and Norfolk Dapple, Earl Grey & date bread, membrillo, fig & candied almonds

And to finish . . .

Coffee and mini mince pies

£85 per person
£42.50 for children under 12



12.15pm in the restaurant
or 1.45pm in the bar
(dogs in the bar only)