



New Year's Eve @ The Globe 2018

Celebratory Set Menu of 7 Courses

On arrival

Aperol Spritzer cocktail and canapés
Bread selection, olives and oils on the table

Pork & pancetta terrine and crispy pig's head with roasted apple
or
Roasted beets, figs and goats' curd sorbet with mustard shortbread

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Poached local lobster
Cucumber gin gazpacho and pickled samphire

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Compressed watermelon
With feta cheese and Parma ham

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Duck breast with foie gras
Truffled pommes Dauphinoise, sautéed wild mushrooms and port jus
or
Poached haddock and salmon
Confit potatoes, leeks, smoked cheddar beignet, fish velouté and Parmesan crisp
or
Homemade butternut squash ravioli
Gorgonzola, almond, crispy sage and black truffle with Champagne foam

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Palate cleanser
San Pellegrino jelly and orange sorbet

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Triple chocolate and hazelnut fondant
Vanilla ice cream and salted caramel eclair

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

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Petits fours and coffee

The price of this menu is £85 per head
Children under 12 years £42.50 per head