

The Globe Inn

Christmas Party menu



STARTERS

Hot Bloody Mary soup, a twist on traditional Tomato soup. (contains vodka) (V)

Chicken Liver Parfait with Sultanas and Raisins, served with Green Leaves and slices of Ciabatta

Smoked Mackerel Fish cake
Served with salad garnish

Halloumi stuffed peppers (V)



MAINS

Traditional Roast Turkey served with all the Christmas trimmings.

Lamb with Christmas Spices. Local Lamb cooked with Garlic, Ginger, Onions and Almonds,
served with Roasted Potatoes and Orange Glazed Baby Carrots.

Individual Christmas Pie. Served with Roast Potatoes, Ginger, Orange Glazed Baby Carrots
and Vegetable Gravy. (V)

Oven Baked Cod. Served on Shallot and Rosemary Rosti, topped with wild Mushrooms,
accompanied by Red Carrot, Juniper and pears.

We can also serve Vegetarian Nut Roast by prior request.



PUDDINGS

Traditional Christmas Pudding with Brandy Cream.

Mulled Wine Jelly. Made from spicy mulled wine, stuffed with forest fruits,
served with orange shortbread and cinnamon cream.

Orange Chocolate Fudge Cake

A Selection of Local Ice Creams and Sorbets

£22.95. 3 courses incl coffee/mince pies

£19.95. 2 courses incl coffee/mince pies

Bookings of up to 30 people catered for in our beautiful festive dining room.
Larger numbers can also be arranged in the function room, please call to discuss
or pop into The Globe **Telephone: 01647 433485**

Email: mary@theglobeinnchagford.co.uk

A Merry Christmas to one and all from the all at The Globe