



The Globe's Christmas Party Menu

Starters

Sandford's Cider + Onion Soup
topped with cheesy croutons (v/va/gfa)

Mozzarella + 'Nduja Aranchini
with rocket + a tomato sauce

Smoked Devon Trout Salad
watercress, soft-boiled free-range egg, caper and lemon dressing (gf)

Mains

Turkey + Trimmings
Free-range Marsh Farm Turkey breast served with pigs in blankets, stuffing, roast potatoes, sprouts with bacon and chestnuts and roasted winter veg (gfa)

Venison Steak (+£2)
with a juniper + slow gin sauce, pomme puree and greens (gf)

Beetroot + Squash Wellington
with roast potatoes, roasted winter vegetables and gravy (vg/n)

Lobster Mac'n'Cheese
lobster and pasta baked in a creamy cheese sauce served with salad leaves

Pudding

Cointreau + Orange Christmas Pudding
Georgie Porgie's award-winning pudding with clotted cream (v/va)

Hazelnut Panna Cotta
with dark chocolate ganache (gf/n)

Cheese Board
trio of South West cheeses with chutney and crackers (v/gfa)

£25 per person | Reservations only

Vegan options available. Please let us know if you have any food allergies or intolerances

gf – gluten free | gfa – gluten free available | v – vegetarian | vga – vegan available | n – contains nuts