



The Globe Inn
Christmas Party Menu 2018.

STARTERS

Roasted parsnip soup served with truffle oil and local granary bread (V)

Pan fried scallops with chorizo and salad garnish.

Goat's cheese and sesame seed tart on a bed of dressed salad (V)

Chicken wings glazed with cinnamon and cranberry

MAINS

Traditional Roast Turkey served with roast potatoes and all the Christmas trimmings.

Topside of local Roast Beef, served with Roast Vegetables, Yorkshire Pudding and Gravy

Vegetable Nut Roast, served with roast vegetables and vegetarian gravy (V)

For a Vegan choice please speak to a member of staff.

Grilled salmon with tarragon and lemon sauce.
Served with roasted new potatoes and seasonal vegetables.

Roast Lamb Steak. Locally sourced lamb cooked in Sloe Gin,
served with roasted rosemary potatoes and seasonal vegetables

PUDDINGS

Traditional Christmas Pudding with Brandy Cream

Cherry Brandy Truffle Torte

Set on a chocolate sponge base, a fabulous truffle mixture flavoured with Cherry Brandy,
decorated with white chocolate curls and cherries.

Baked Christmas Pudding Cheesecake.

Brandy soaked Christmas pudding topped with a lovely creamy mixture,
decorated with a marzipan lattice.

Mincemeat and Apple Filo Tart

A generous layer of luxury mincemeat and bramley apples fill this tart,
topped with layers of filo pastry.

Selection of Ice Creams and Sorbets

Coffee and mint crisps

£24.99. 3 courses including coffee/mint crisps

£19.99. 2 courses including coffee/mint crisps

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.

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