

T H E G L O B E

Christmas Menu



To Start

**CREAM OF CAULIFLOWER,
COCONUT & SAFFRON SOUP**

toasted chestnuts, sweet beetroot & chia crisp

PLANT BASED & GLUTEN FREE OPTIONS AVAILABLE

SCOTTISH SMOKED SALMON

*Soft boiled quail's egg, mustard & cayenne cream,
cress, yellow corn crisp*

SALT-BAKED BEETROOT

*Feta, walnut, pickled onions,
grilled courgettes*

MAPLE CHICKEN & DUCK TERRINE

*red onion marmalade, baby chard,
ciabatta crostini's*

Main Course

SPINACH, BRIE & MUSHROOM WELLINGTON

*burned spring onions, champ mash,
cranberry sauce*

USK VALE TURKEY BREAST

*cranberry & apricot stuffing, pigs in blankets,
winter root vegetables, brussel sprouts,
Globe roast potatoes, red wine gravy*

PEPPERED BEEF TENDERLOIN

*grelot onion confit, winter vegetables,
cress, pink peppercorn sauce*

£5 SUPPLEMENT

BAKED PISTACHIO SALMON FILLET

*garlic & parmesan vodka gnocchi,
cauliflower cream*

Puddings

LEMON MERINGUE PIE

winterberry fruits

GLUTEN FREE

**TRADITIONAL
CHRISTMAS PUDDING**

brandy sauce

**BOURBON &
TOASTED PECAN PIE**

vanilla ice cream

BRITISH ISLES CHEESE BOARD

*Quicke's mature cheddar, Oxford blue stilton,
Rosary goat's cheese, Somerset camembert,
crackers, apple & ale chutney*

ENQUIRIES:



PAUL@THEGLOBEBRENTFORD.COM

2 COURSES

£22

3 COURSES

£26