



THE GLOBE FUNCTION PACK



TO BOOK YOUR SPACE PLEASE CALL US ON:
02085697887
OR E-MAIL US AT:
PAUL@THEGLOBEBRENTFORD.COM



THE GLOBE FUNCTION PACK

Our conservatory style function room, is the perfect choice for private celebrations of any kind.

Our bespoke designed function room and surrounding areas can host anything from buffet style dining for 200+ guests, to formal sit-down meals for up to 60 guests.

Be it birthdays, christenings, private dining, corporate functions or meetings. We personally tailor each event to meet your needs. All bookings include the use of our 85" Smart TV with HDMI input.

For more information, give us a call or drop us an email. Our friendly staff will be more than happy to help.

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FUNCTION MENUS

casual cuisine : 14 PP

Crunchy Stickin' Chicken – Sesame seeds

Battered Fish Strips, Garlic Mayo

Chicken Wings, Firecracker & Garlic dip

Potato Croquettes – mixed Salad

Mini Veg Spring Rolls – Soy Sauce

Homemade Chunky Chips

Dish dining : 16 PP

ALL SERVED WITH HOMEMADE CHUNKY CHIPS, & SALAD
Choice of 2 dishes:

Beef & Ricotta Lasagne

*Chilli con Carne,
boiled basmati rice*

*Seasonal Veg or Chicken Curry
boiled basmati rice*

*Spinach & Bell Pepper Penne Rigate,
in tomato sauce*

FORK FEAST : 18 PP

Corn Tortilla Chips, melted cheese, jalapeños, dipping sauces

*Crab Cakes,
Spicy mayo*

*Pork & Apple Sausage Roll,
brown sauce*

*Tempura Battered Vegetables,
ginger soy dressing*

*Lamb Koftas,
mint yoghurt dressing*

Homemade Chunky Chips

ENQUIRIES:



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Food allergies and intolerances; Whilst a drink/dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk from cross contamination.

Please ask your server who will happy to provide all information regarding allergies and intolerances.



BBQ menu

1 main ITEM per person FOR BOTH options
number of vegetarians attending REQUIRED IN
ADVANCE

BUILD-A-BURGER : 22 pp

Beef, Chicken & Spicy Bean Burgers

Harissa Pork Neck Fillet

Buttery Corn on the Cob

Grilled Halloumi Cheese

Pork & Leek Sausages

ON THE SIDE

Lime & Coriander Coleslaw

Brioche Burger Buns

Chive Potato Salad

Dressed Mixed Leaf Salad

Tomato & Onion Salad

LICENCE TO GRILL : 26 pp

Grilled Rib-Eye Steak

Cider Marinated Pork Chop

Teriyaki Salmon Steak with Sesame

Jerk Chicken Kebab

Vegetable & Halloumi Skewer

Spinach & Falafel Burger

ON THE SIDE

Mini Jacket Potatoes

Rocket & Parmesan Salad

Crusty French Bread

Roasted Mediterranean Vegetables

Lime & Coriander Coleslaw

Dressed Mixed Leaf Salad

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VINTAGE DINING

FIRST

Smoked Salmon,
served with Wasabi dressing & malted grain crostini

Tomato & Basil Soup,
served with crispy basil leaves

Summer Ratatouille Salad,
with melted Mozarella & grilled ciabatta

SECOND

Roasted Thyme Chicken Breast,
in wild mushroom butter sauce,
Parma ham, green beans & spring onion,
with cubed potato

Grilled Salmon Fillet,
served with Jersey new potatoes, samphire,
vine tomatoes & black olive salsa

Braeburn Apple & Stilton Salad,
with toasted walnuts, honey & mustard
dressing & cheese straws

8^{oz} Chargrilled Rib-Eye,
rosemary potatoes & rocket, served in a
garlic butter sauce - **£5 supplement**

THIRD

Summer Berry Pavlova,
strawberry sauce

Chocolate Brownie,
vanilla ice-cream

British Cheese Seleccion,
crackers, celery sticks, grapes

2 COURSE
21 pp

3 COURSE
25 pp

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MODERN DINING

APÉRTIF - GLASS OF MOINET PROSECCO 5⁰⁰

FIRST

Mixed Wild Mushrooms,
on toast with thyme
VEGAN OPTION
AVAILABLE ON REQUEST

Breaded King Prawn & Avocado,
with lime & chilli dressing and herb crostini

Duck Pâté,
with port, onion marmalade & baby leaves

SECOND

Wasabi Crusted Rack of Lamb,
parmentier potatoes, tenderstem broccoli,
with garlic & lemon in a whiskey sauce

Gressingham Duck Confit,
fine beans, watercress, champ mash,
orange & port jus

**Beetroot, Goat's Cheese
& Walnut Risotto,**
pomegranate & rocket
VEGAN OPTION
AVAILABLE ON REQUEST

Pan Fried Fillet of Seabass,
served on spring Julienne vegetable
spaghetti, broth, drizzle of lemon
with extra virgin olive oil

THIRD

**Blackcurrant &
Prosecco Cheesecake,**
fresh berries sauce
GLUTEN FREE

**3 Scoops of
Mediterranean
Lemon Sorbet**
GLUTEN FREE & VEGAN FRIENDLY

British Cheese Selecion,
crackers, celery sticks, grapes

Sticky Toffee Pudding,
honeycomb ice-cream

2 COURSE
28 pp

3 COURSE
32 pp

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THE GLOBE

FUNCTION T'S & C'S

1. The function room is available for hire for parties of 30 guests or more only (morning meetings excluded).
2. All bookings must be made at least 7 days in advance.
3. All food must be pre-ordered, and pre-orders must be sent to us 4 days prior to your function.
4. We request that food pre-orders are pre-paid. This payment then acts as a deposit to secure your booking.
5. For exclusive hire of the function room we operate a minimum-spend policy
(Dependent on day of the week, date, season & group size).
6. Buffet & BBQ options are only available for 20 guests or more.

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