

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**

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

**FIG & GOAT'S CHEESE PARCELS**

*grilled Parma ham, rocket,  
fig dressing*

**MAPLE CHICKEN & DUCK TERRINE**

*red onion marmalade, baby chard,  
ciabatta crostinis*

## Main Course

**CASHEW & MILD MUSHROOM WELLINGTON**

*burned baby leeks, champ mash,  
cranberry sauce*

**USK VALE TURKEY BREAST**

*chestnut & 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

**PINK LEMONADE CAKE**

*raspberry sponge, banana crisps,  
mango sorbet*

**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 fig & ale chutney*

**ENQUIRIES:**



PAUL@THEGLOBEBRENTFORD.COM

**2 COURSES**

~~£26~~ **£19**

**3 COURSES**

~~£30~~ **£22**