

THE GLOBE

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# CHRISTMAS DAY

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\$650

## AMUSE BOUCHE

### STARTERS

**Cider & Onion Soup** • Pear • Cornish Yarg Crouton

**Cured Atlantic Salmon** • Lingonberry, Vodka, and Pine • Rye Bread • Winter Slaw • Russian Dressing

**Pork & Chestnut Rillettes** • Tomato Relish • Red Radish & Apple Salad • Sourdough

**Caramelised Mushroom Tartlets** • Gruyere • Watercress • Walnuts

### MAINS

#### **Honey Glazed Kelly Bronze Turkey Breast**

Pigs in Blankets • Roast Potatoes • Braised Red Cabbage • Winter Greens • Chestnut Stuffing • Cranberry Jam

#### **Roast Ashdale Beef Striploin**

Pigs in Blankets • Roast Potatoes • Braised Red Cabbage • Winter Greens • Chestnut Stuffing • Fresh Horseradish

#### **Baked Norwegian Cod Filet**

Fava Bean & Artichoke Stew • Snow Peas • Garlic Croutons

#### **Pumpkin & Pecan Roast**

Roast Potatoes • Braised Red Cabbage • Winter Greens • Chestnut Stuffing • Caramelised Shallot Jus

### DESSERTS

**Sticky Toffee Pudding** • Salted Caramel Sauce • Vanilla Bean Ice Cream

**Christmas Pudding** • Brandy Spiked Custard

**Pear & Blackberry Crumble** • Vanilla Bean Ice Cream or Custard

**BRITISH CHEESE** • +\$75

**Chef's Selection** • Shropshire Blue • Cornish Yarg • Double Gloucester • House Chutney • Crackers

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WE DON'T BELIEVE IN SERVICE CHARGE  
IF YOU'VE ENJOYED THE SERVICE AT THE GLOBE, A TIP IS ALWAYS APPRECIATED