



THE GLOBE INN

Festive Menu

2 Courses £30 | 3 Courses £36

Small Plates

Smoked chalk stream trout, horseradish panna cotta, avocado, grapefruit, keta, pain d'épices crumb

Spiced celeriac & apple soup, crispy vegetable gyoza, toasted sourdough **VG**

Confit duck & orange presse, chicory & orange marmalade, pomegranate, red onion & rosemary focaccia

Mains

Norfolk turkey schnitzel, duck fat roasted parmentier potatoes, red cabbage purée, Roasted parsnips, Apple & Sage, Sprout Tops, Bacon Jam Sauce

Hazelnut crusted baked red mullet, Brancaster mussel bouillabaisse, fennel, hasselback potatoes, squid ink aioli

Mulled cider braised short rib, truffle duchess potato, root veg mash, salsify & braising liquor jus

Wild mushroom & chestnut puff pastry bake, maple roasted jerusalem artichokes, sesame seasonal greens, sesame & truffle dressing **VG**

Desserts

'Lily Pudds' Christmas pudding, brandy cream

Clementine posset, cranberry & mint compote, cinnamon & thyme crumb

Mince pie brownie, chocolate orange, mulled wine syrup, vanilla ice cream

Mrs Temples cheeseboard, crackers, fig chutney + £4 supplement

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill