



THE GLOBE INN

FESTIVE MENU

2 COURSE £30 / 3 COURSE £36

TO START

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 and Orange Marmalade, Pomegranate, Red Onion & Rosemary*

Focaccia

MAINS

Norfolk Turkey Schnitzel, *Duck Fat Roasted Parmentier Potatoes, Red Cabbage Puree, Roasted Parsnips, Apple & Sage, Sprout Tops, Bacon Jam Sauce*

Hazelnut Crusted Baked Red Mullet, *Brancaster Mussel Bouillabaisse, Fennel Hasselback Potatoes, Squid Ink*

Mulled Cider Braised Short Rib, *Truffle Duchess Potato, Braised Root Veg Mash, Salsify & Braising Liquor Jus*

Wild Mushroom & Chestnut Puff Pastry Bake, *Maple Roasted Jerusalem Artichokes, Sesame Seasonal Greens, Sesame & Truffle Dressing*

PUDDINGS

'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*