

# JOIN OUR FLOCK THIS FESTIVE SEASON!

locally coppiced wood fuels our fires, cooking with roaring flames & smoking hot embers

3 Courses £35 prebooked



## Smaller Plates



DAILY MADE FROM FRESH LOCAL INGREDIENTS SOUP and crusty wedge

SMOKED MACKEREL on toasted crumpet with crème fraise infused with dill, apple & radish

BOURBON GLAZED PORK BELLY BITES sour cream & chive dip

BUTTERNUT SQUASH ARANCINI siracha mayo



## Larger Plates



WILD MUSHROOM RISOTTO toasted pine nuts & crispy sage

DAILY SOUTH COAST CATCH seasonal garnish

SLOW COOKED PORK BELLY cider sauce, roast potatoes, honey glazed carrots & parsnips, braised red cabbage & sprouts

ROAST TURKEY chestnut & sage stuffing, roast potatoes, pigs in blankets, honey glazed carrots & parsnips, braised red cabbage, sprouts & cranberry sauce



## Something sweet



CHRISTMAS PLUM DUFF brandy custard & redcurrants

CRANACHAN a mixture of raspberries, honey, whisky & toasted oats

CHOCOLATE BRIOCH BREAD & BUTTER PUDDING & ice cream

ARTISAN CHEESE BOARD quince jelly, crackers, celery & frozen grapes



## From the heart



Thankyou for your support and patronage this year, like all families we have our ups and downs, but through it all most of our friends, both new and old come to see us again and again and we are truly grateful. So from all of us at The Globe Inn Marsh Rye. A very happy Christmas and a peaceful and healthy new year!

IF YOU WOULD LIKE TO KNOW MORE ABOUT OUR LARDER AND THE INGREDIENTS IN EACH AND EVERY DISH PLEASE DO ASK. THERE ARE NUTS IN OUR KITCHEN AND THEY ARE NOT ALL CHEFS. WE WANT TO MAKE SURE YOU ENJOY ALL THAT WE DO SO IF YOU ARE CONCERNED BY ALLERGIES TELL US



GLUTEN FREE AVAILABLE



VEGAN ALTERNATIVE