JOIN OUR FLOCK THIS FESTIVE SEASON!

We source, prepare, cook and pour almost entirely from local food and drink producers. Brewers, butchers, farmers, vineyards and fishermen.

2 Courses £30 or 3 Courses £38 prebooked



Smaller Plates



BREADED BRIE red onion & cranberry jam with chicory & pear salad

DAILY MADE FROM FRESH LOCAL INGRDIENTS SOUP and a crusty wedge

SMOKED SALMON PATE beetroot, celery, lime cream, juniper powder, bagel crisps

BLACK PUDDING & SAUSAGE MEAT BON BONS burnt apple puree & pickled walnut



Larger Plates



DAILY SOUTH COAST CATCH seasonal garnish

SLOW COOKED SHORT RIB RAGU egg pappardelle & parmesan

MUSHROOM & CHICKPEA WELLINGTON roast potatoes, brussel tops, spiced carrot puree & onion gravy

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



something sweet



POACHED PEAR in red wine, spiced shortbread & chocolate

CHRISTMAS PLUM DUFF brandy cinnamon cream & redcurrants

CHOCOLATE HAZELNUT TORTE raspberry sorbet & candy orange

SUSSEX BLUE CHEESE crackers, celery, apple, red onion & cranberry jam



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 & FLOUR IN OUR KITCHEN, WE WANT TO MAKE SURE YOU ENJOY ALL THAT WE DO SO IF YOU ARE CONCERNED BY ALLERGIES PLEASE TELL US

www.ramblinns.com 01797 225220 visitus@globeinnmarshrye.com

JOIN OUR FLOCK THIS FESTIVE SEASON!

JOIN US FOR LUNCH OR DINNER THIS DECEMBER

The Hobbyist upstairs at the Globe Inn Marsh, If you're after private dining or a space to celebrate that special event – be it a milestone birthday, an anniversary or a get together. Ask us about our upstairs dining room available to all to share and enjoy, will seat up to 24 but a few more casually gathered

THE PAINT CLUB CHRISTMAS WORKSHOP WEDNESDAY 2ND

For this month's festive event at the Globe Inn Marsh, we are painting a Christmas fox. Join The Paint Club for a relaxed and creative evening of painting!
Bookings—www.thepaintclub.co.uk/rye-paint-and-sip-parties

LIVE MUSIC WITH SEAN FENNESEY THURSDAY 3RD

From 7:30PM

Thursday nights in December, starting from 7:30pm we will have live musicians coming to play at the Globe.

CHRISTMAS WREATH MAKING TBC WEDNESDAY 9TH

From 6:30pm Using only top-quality fresh foliage, dried flower-heads & many other treasures. Come & get festive with us and make a beautiful wreath for your front door or mantlepiece.

LIVE MUSIC EVENING THURSDAY 10TH

Thursday nights in December, starting from 7:30pm we will have live musicians coming to play at the Globe.

CHRISTMAS CAROLS WITH ROCKIN REG THURSDAY 17TH

Back at The Globe for our Christmas carol singalong on Thursday, December 17th, starting at 7:30PM Join us for an evening of joyful singing, delicious mince pies, nibbles and warming mulled wine.

NEW YEARS EVE KITCHEN BBQ PARTY THURSDAY 31ST

Join us for our kitchen BBQ starting from 7pm dance into the new year with live music till late and end the night on a high note with a glass of bubbles, well be serving our regular menu during lunch from 12pm till 4pm before we get ready for the festivities. Save your space. 40pp

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