

# Festive Party Menu

Two Courses £18.95 ~ Three Courses £21.95

Monday to Friday from 5pm - Saturday & Sunday All-day



## Starters

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### Carrot & Sweet Potato Soup (V)

Roasted in honey & festive spices with a baked baguette

— Gluten Free & Vegan Options Available

### Stilton & Peppercorn Mushrooms (V)

Slow cooked button mushrooms in green peppercorn sauce served on toast with stilton shavings

— Gluten Free Option Available

### Crispy Whitebait

Garlic mayonnaise, fresh lemon & rocket leaf

### Chicken Liver Pâté

Red onion chutney, baby gherkins & dressed leaf with a baked baguette & butter

— Gluten Free Option Available

### Pea & Ham Hock Soup

Served with baked baguette & butter

— Gluten Free Option Available



## Main Courses

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### Traditional Roast Turkey

Roast turkey, stuffing, pigs in blankets, roast potatoes, Brussel sprouts & honey glazed root vegetables with a rich gravy Vegetarian

Nut Roast also available (V) - Please specify when pre-ordering

— Gluten Free Option Available

### 8oz Rump Steak & Pepper Sauce

With rustic chips, braised field mushroom & slow roasted plum tomato. £2.50 Supplement incurred. Unless otherwise requested all steaks will be cooked medium

— Gluten Free Option Available

### Festive Chicken Burger

Chicken breast, sausage meat wrapped in bacon, stuffing & cranberry sauce in a toasted bun with roast potatoes, honey glazed root vegetables & a jug of gravy

— Gluten Free Option Available

### British Beef Pot Roast

Cooked in ale, carrots, celery, pearl onions & smoked pancetta with horseradish mashed potatoes

— Gluten Free Option Available

### Turkey & Seasonal Vegetable Pie

Roast potatoes, honey glazed root vegetables, cranberry sauce & gravy

— Mediterranean Vegetable Pie also available (V) - Specify when pre-ordering.

### Mushroom, Brie, Hazelnut & Cranberry Wellington (V)

Mushrooms, spinach, brie, hazelnuts, walnuts, peanuts & almonds in puff pastry with sautéed sweet potatoes & dressed salad

### Grilled Hake Supreme

Caper-butter new potatoes, pea puree & tartare sauce

— Gluten Free Option Available



43 Silver Street, Leicester LE1 5EU - 0116 253 9492 - [info@theglobeleicester.com](mailto:info@theglobeleicester.com)

Our food is cooked to order & may contain traces of allergens or ingredients not listed on the menu.

Please inform our staff of any dietary requirements & we will do our best to accommodate

## Desserts

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### Double Chocolate Brownie

*With chocolate sauce & vanilla ice cream*

— Gluten Free Option Available

### New York Cheesecake

*On winter berry compote*

— Gluten Free Option Available

### Christmas Pudding

*Topped with warm brandy sauce*

— Gluten Free Option Available

### Apple & Cinnamon Crumble

*With warm vanilla custard*

— Gluten Free Option Available

### Mixed Sorbet Selection

*With fresh seasonal fruits*

— Gluten Free & Vegan Options Available



## Sides

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*Why not order one of our side dishes to accompany your main course. £3.00 each.*

Rustic Chips

Bread & Butter

Marinated Olives

Simple Salad

Garlic Bread

Herb Roasties



## Booking T&C'S

- Bookings are taken as an enquiry until a £10 pp deposit is paid.
- The deposit is non-refundable if cancelled within 48 hours of the booking.
- Any 'no shows' without prior acknowledgment will incur a £10 charge due to the food having been cooked.
- Due to the layout of the establishment, we cannot always guarantee where your party will be seated.
- Pre-orders are required 2 weeks prior to the commencement of your party/booking.
- Tables are reserved for 2 hours to allow other parties to enjoy the festive period.
- Please specify when pre-ordering all dietary requirements.



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