

Valentine's Day at The Globe

Enjoy a complimentary glass of wine and bread and oils on arrival
£29.95 pp

-Starters-

Portobello mushrooms Roasted with garlic & thyme with a mature cheddar and white wine Fondue and a fresh bread roll

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Honey and red wine roasted chorizo served with water cress and a Creamy Brie Rarebit

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Cauliflower, ale and pancetta soup served with a fresh bread roll and butter

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Sticky Glazed Honey and wholegrain mustard Chicken wings with a roasted cherry tomato sauce

-Mains-

Real Ale glazed Rib eye steak, slow cooked beef brisket Goulash, parsnip puree, roasted fig and watercress

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Slow cooked game and plum porter pie topped with puff pastry served with a scallion and chestnut mushroom confit and fondant potatoes

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Pan Roasted Chicken Breast served with Dauphinoise potatoes, Braised baby carrots, Grilled buttered asparagus and a creamy white wine and chive sauce.

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Red pepper, spinach and basil linguine tossed in a roasted cherry tomato sauce served with Garlic butter dough balls

-Desserts-

Rich white and dark chocolate trifle

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Fresh Strawberries and marshmallows with fresh cream and a warm double chocolate fondue

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Forest fruit and Ginger biscuit Cheesecake served with Madagascan vanilla ice cream