



Boxing Day Menu
3 Courses for £38.50

A full payment is required – payable upon booking.

Food pre-orders should be submitted by 1st December 2025

***For booking enquiries, please email us
manager@theglobealvington.co.uk***





Starters

King prawn cocktail

*Dressed in a Marie Rose sauce on a bed of fresh lettuce,
served with homemade focaccia*

Roasted tomato and red pepper soup VG DF

Topped with croutons and fresh basil

Duck and port pate

With rocket, onion chutney and homemade focaccia

Breaded crunchy Brie V

With cranberry sauce and pea shoots

Salt and pepper calamari

Served with sweet chilli sauce and mixed salad





Mains

Hand carved turkey breast

Served with sage and onion stuffing, Yorkshire pudding, garlic & herb roast potatoes, seasonal vegetables & a rich gravy

Seared fillet of sea bass GF

With baby potatoes, green beans, broccoli and a creamy caper & white wine sauce

Mediterranean tart VG DF

Served with sage and onion stuffing, Yorkshire pudding, garlic and herb roast potatoes, seasonal vegetables and a rich gravy

Slow roasted pork belly GF

Decadent pork belly served with mash potatoes, broccoli and creamy apple mustard sauce

Sirloin steak GF

*With dauphinoise potatoes, apple and red cabbage
Add your choice of sauces: peppercorn, blue cheese or Bearnaise*





Puddings

Christmas pudding

Traditional Christmas pudding served with rich brandy sauce

Luxurious chocolate profiteroles

*Chocolate dipped profiteroles served with honeycomb ice cream
and Belgian chocolate sauce*

Vanilla cheesecake

With a berry homemade compote and fresh cream

Sticky toffee pudding

With clotted cream

British cheeseboard

*Brie, blue Stilton, Black Bomber served with celery,
grapes, crackers and chutney*

DF = Dairy Free - GF = Gluten free - VG = Vegan - V = Vegetarian

*Some dishes can be adapted to be gluten free & dairy free upon request

GF* = Gluten Free - VG* = Vegan - V* = vegetarian

***If you have a food allergy or intolerance,
please let us know before ordering.***

