



CHRISTMAS DAY 2025

3 COURSE MENU

£87.95

A full payment is required – payable upon booking.

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

Booking enquiries please email us

Manager@theglobealvington.co.uk





Starters

Vol-au-vent financière

A short puff pastry filled with Gressingham chicken, pancetta and mushrooms in a white creamy sauce

Smoked salmon mousse

A blend of smoked salmon, cream cheese, fresh cucumber and dill served with crostini

Roasted tomato and red pepper soup VG DF

Topped with croutons and fresh basil

Scallops and black pudding

Pan seared scallops on top of black pudding, nestled on a bed of creamy and minty pea puree

Beetroot and thyme tart VG DF

Topped with candied seeds, rocket, and served on a beetroot & balsamic puree





Mains

Hand carved turkey breast

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

Fillet steak GF

*Served with dauphinoise potatoes, buttered seasonal vegetables
and a Béarnaise sauce*

Duck a l'orange GF

*Decadent pan seared duck breast,
served with dauphinoise potatoes,
red cabbage & apple braise in a rich orange sauce*

Salmon en croute

*Salmon with a creamy Barber's Cheddar cheese sauce
covered in a butter blend puff pastry served with crushed new
potatoes, buttered seasonal vegetables and white wine Velouté*

Wild mushrooms and spinach pithivier VG

*Light pastry case filled with spinach, wild mushrooms
and pearl onions, served with a rich gravy, roast potatoes,
seasonal vegetables and Yorkshire pudding*





Puddings

Sticky toffee Christmas pudding

Served with rich brandy sauce

Chocolate Christmas tree

A festive Christmas tree made up of layers of cocoa biscuits, dark and white chocolate mousse, enhanced with a starry dark chocolate icing and a scoop of chocolate orange ice cream

Festive berry Pavlova GF

White chocolate raspberry meringue topped with berries and freshly whipped Mascarpone cream

Salted caramel and gold cheesecake

Served with chocolate orange ice 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.***

