



BLACK FRIDAY OFFER

Two Course £19.95

Three Course £24.95

Served Monday 17th November to Friday 28th November

MONDAY TO FRIDAY LUNCH

Two Course £24.95

Three Course £29.95

Served 12pm - 3pm

EVENINGS & WEEKENDS

Three Course £29.95

BOOKINGS TERMS & CONDITIONS

A non-refundable deposit of £10 per person is required to confirm a booking.

Pre-orders must be submitted at least two weeks before the booking date.

Cancellations made with less than 24 hours' notice will be charged the full menu price.

Cancellations made with less than 72 hours' notice will incur a £10 fee per person.

As a cashless operator, we can't produce large per-person table bills.

Due to our layout, seating cannot always be guaranteed.

Each festive party booking is allocated a time slot.

Supply issues may cause dish or product variations.

You must specify all dietary requirements when pre-ordering.

BOOK NOW



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THEGLOBE@EVERSOSENSIBLE.COM





CHRISTMAS MENU

The menu card has a dark teal background with a decorative border of green leaves and small red berries. In the corners, there are illustrations of brown owls. The top section features a crescent moon and a full moon with stars. The text is in a mix of gold and white colors.

Prosecco Reception

Add a Prosecco Reception to your festive booking

£4.95 per person

Starters

Panko Brie & Chilli Jam

cranberries, rosemary crostini

Spiced Butternut Squash Soup

ciabatta, maple-roasted seeds & herb oil (vg, gfo, df)

Potted Pork Belly & Porcini Mushrooms

brandy cream, crispy onions, thyme salt & artisan bread (gfo)

King Prawn & Smoked Marie Rose

baby gem, lemon & herb oil, croutons (gf)

Mains

Blush Glazed Salmon

rosé prosecco glazed salmon, chive potatoes, buttered greens, parsley, lemon & shallot cream (gf)

Cashew, Squash & Sage Nut Roast

glazed parsnips & carrots, sprouts, roast potatoes, braised red cabbage & rich gravy (vg, df)

Festive Turkey Parcel

sausage meat & sage-stuffed turkey wrapped in bacon, roast potatoes, brussels sprouts, glazed parsnips & carrots, braised red cabbage, rich gravy (gf)

British Beef & Pancetta Pot Roast

pearl onions, red wine, mushrooms, winter vegetables, buttered mash & crispy shallots (gf)

Rose Harissa Tagine

ras el hanout spiced vegetables, apricot & chickpea tagine, saffron couscous, coriander & coconut yoghurt (vg, df)

Sides

£5 each / 2 for £9 / 3 for £13

Festive Vegetables (vg, gf)

Skin On Rustic Chips

Maple & Mustard Glazed Pigs In Blankets

Thyme & Sea Salt Roast Potatoes (vg, gf)

Caramelised Shallot & Sausage Meat Stuffing

Artisan Bread & Aioli (vg, gfo)

Desserts

Christmas Pudding

traditional christmas pudding, warm brandy sauce (v)

Amaretto & Gingerbread Cheesecake

amaretto & molasses shortbread, spiced ginger & vanilla syrup (v)

Double Chocolate Brownie

orange & clementine compote, crushed honeycomb ice cream (v)

Toffee, Apple & Cinnamon Crumble

vanilla ice cream & mixed nut brittle (vg, gf)

ALLERGIES & INTOLERANCES

While some dishes are labelled vegan, gluten-free, or dairy-free, please inform us of any allergies, intolerances, or specific dietary requirements when placing your pre-order. This ensures we can handle your request with the necessary care and attention.

Although our dishes are freshly prepared, they may still contain allergens or ingredients not listed on the menu.

Due to the nature of our kitchen environment and potential changes in our supply chain, we cannot guarantee any dish is entirely free from allergens.

Ingredients and suppliers may vary, but we will always do our utmost to accommodate your needs.

For full allergen information, please visit our website or speak to a member of our team.

DIETARY KEY

(V) **Vegetarian**

(VG) **Vegan**

(DF) **Dairy Free**

(GF) **Gluten Free**

(GFO) **Gluten Free Bread Available**