

# Globe at Navy

## WEDDING MENU 1

£25 TWO COURSES / £30 THREE COURSES

### STARTERS

Smoked Chicken, Mushroom and Tarragon Terrine, Toasted Bread, Thyme Crème Fraîche, Dressed Local Leaves

Cashew and Roast Garlic Hummus, Beetroot Falafel, Dressed Local Leaves, Marinated Vegetables

### MAINS

Roast Belly Pork, Sage Mashed Potato, Wild Mushroom and Garlic Sauce, Roasted Carrot, Buttered Leeks, Kale

Vegetable and Goats Cheese Wellington, Mustard Sauce, Sage Mashed Potatoes, Buttered Leeks

### DESSERTS

Profiteroles, Vanilla Ice Cream, Warm Chocolate Sauce

Lemon Posset, Raspberry Compote, Liquorice Ice Cream

### EXTRAS

Selection of Seasonal Canapés £6

Sorbet Course £5

Raspberry - Champagne - Lemon and Elderflower

Cheese Board £8

Ragstone Goats Cheese, Farmhouse Cheddar, Worcester Hop, Perl Las, Chutneys, Grapes, Biscuits, Welsh Butter

*Maximum 60 guests. Priced per person.  
Dietary requirements catered for accordingly.*



# Globe at Navy

## WEDDING MENU 2

£25 TWO COURSES / £30 THREE COURSES

### STARTERS

Chicken Liver Pate, Toast, Salad, Red Onion Marmalade

Cream of Tomato and Basil Soup, Warm Bread Roll, Welsh Butter

### MAINS

Roast Herefordshire Beef (pink), Vegetables, Roast Potatoes, Red Wine Sauce, Yorkshire Pudding, Fresh, Horseradish Sauce

Vegetable and Goats Cheese Wellington, Mustard Sauce, Sage Mashed Potatoes, Buttered Leeks

### DESSERTS

Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce

Baked Vanilla Cheese Cake, Fruit Compote, Ice Cream

### EXTRAS

Selection of Seasonal Canapés £6.5

Sorbet Course £5

Raspberry - Champagne - Lemon and Elderflower

Cheese Board £8

Ragstone Goats Cheese, Farmhouse Cheddar, Worcester Hop, Perl Las, Chutneys, Grapes, Biscuits, Welsh Butter

*Maximum 60 guests. Priced per person.  
Dietary requirements catered for accordingly.*



# Globe at May

## BANQUET MENU

£20 TWO COURSES / £25 WITH CANAPES

### CANAPE SELECTION

Mushroom and Tarragon Arancini, Parmesan

Goats Cheese and Pear Bite

Chicken Liver Pate, Crispy Pancetta, Sourdough Croute, Tomato Chutney

### MAINS - CHOOSE ONE:

Braised Steak in Peppercorn and Shallot Sauce

Roast Belly Pork, Mustard, and Thyme Sauce

Bake Salmon Fillet, Lemon and Chive Cream Sauce

Lamb Shoulder with Tarragon Creamed Flageolet Bean Cassoulet

Roasted Vegetable and Ragstone Goats Cheese Wellington, Mustard Sauce

*All Served With Dauphinoise Potatoes, Selection of Vegetables, Mixed Salad, Eastern Spiced Pulse Salad*

### DESSERTS - CHOOSE TWO:

Chocolate Tart, Salted Caramel Sauce, Sweet Cream

Mixed Berry and Lemon Curd Eton Mess

White Chocolate and Spiced Rum Bread and Butter Pudding, Hot Custard

Pistachio Panna Cotta, Cherry Sauce, Biscotti

*Maximum 85 guests. Priced per person.  
Dietary requirements catered for accordingly.*



# Globe at Navy

## CANAPE MENU

### **MENU 1 - £2 EACH**

Wye Smoked Salmon, Dill Cream Cheese, Black Bomber Cheese Scone

Smoked Chicken Stuffed Gem Lettuce, Thai Slaw, Peanut Sauce

Mushroom and Tarragon Arancini, Parmesan Cheese

Goats Cheese and Pear Bite

Chicken Liver Pate, Crispy Pancetta, Sourdough Croute, Tomato Chutney

### **MENU 2 - £2.5 EACH**

Curried Mussel Chowder, Coriander Crème Fraiche

Sirloin Marinated Skewer, Chilli Dip

Ragstone and Red Onion Filo Parcel

### **MENU 3 - £4 EACH**

Fennel Brined King Prawn, Tomato and Garlic Dip

Crispy Lamb Belly, Mint Dip

Venison Carpaccio, Raspberry Vinegar Dressing, Crispy Kale

*Maximum 85 guests. Priced per person.  
Dietary requirements catered for accordingly.*



# Globe at Hay

## EVENING MENUS

### **FISH AND CHIP CONE £12**

Panko Crumbed Fish Fingers, Hand Cut Chips, Tartar Sauce, Lemon Wedge

### **BBQ PULLED PORK/FALAFAL ROLLS £12**

Free Range Pork Shoulder Pulled or Falafal, Homemade BBQ Sauce or Brioche Bun, Celeriac Remoulade

### **NACHO PLATE £12**

Fresh Fried Nachos Topped with Pork and Chilli Ragout, Nacho Cheese Sauce, Guacamole, Sour Cream, Farmhouse Cheddar and Spicy Tomato Salsa

### **EVENING SELECTION £15**

Selection of Hay Chacuterie and Local Cheeses  
Olives  
Patas Bravas and Aioli  
Chorizo and Tomato Arancini  
Marinated Roasted Vegetable Crostini  
Seasoned Ricotta  
Parmesan Crisps  
Spanish Tortilla  
Local Dressed Leaves

*Maximum 120 guests. Priced per person.  
Dietary requirements catered for accordingly.*



# Globe at May

## EVENING MENUS

### DESSERTS £6 - CHOOSE ONE:

Baked Cheese Cake, Fruit Compote

Chocolate Brownie, Warm Chocolate Sauce, Sweet Cream

Lemon and Elderflower Curd Eton Mess

### CHEESE BOARD £8

Ragstone Goat's Cheese

Farmhouse Cheddar

Worcester Hop

Perl Las

Chutney

Grapes

Selection of Biscuits

Welsh Butter

