



FESTIVE FEAST MENU

TO START

A vibrant selection of bruschetta

Toasted artisan bread with a selection of toppings to suit every palate

MAINS

All mains accompanied with festive stuffing, honey-glazed carrots, lightly spiced red cabbage and golden roasted potatoes.

Roast Shoulder of Pork

Succulent and slow-roasted, crowned with crispy crackling and served with a rich apple sauce

Vegan Wellington

A hearty blend of sweet potato, leeks, and cabbage wrapped in flaky pastry, finished with aromatic rosemary gravy.

Duck Breast

Tender duck, pan-seared to perfection, drizzled with a luxurious red wine jus.

DESSERTS

Traditional Christmas Pudding

Rich, spiced, and served warm with velvety brandy sauce.

Tiramisu

A creamy Italian classic layered with coffee-soaked sponge and mascarpone.

Cheese Selection

A curated board of fine cheeses, paired with tangy chutney and fresh grapes