

# festive menu



All of our dishes are refined-sugar free. Please let the team know when you order if you need a gluten or an allergen free dish.

## appetisers .....

grilled chicken breast with watercress, roasted squash, pomegranate, honey and lemon vinaigrette

beetroot cured **salmon** with avocado, capers, grapefruit and dill

lentil and quinoa terrine with smoked tomato chutney (VE)

raw vegetable wraps, tamari dipping sauce (RV)

## mains .....

roasted turkey roulade with roasted new potatoes, kale, sprouts, **chestnuts**, roasted heritage carrots, turkey gravy, cranberry relish

asian style **sea bass** with curried baby vegetables, tomato and coconut broth, sticky rice

three bean tagine, cauliflower tabouleh (VE)

raw singapore noodles, coriander and coconut sauce (RV)

## desserts .....

chocolate and orange tart (VE)

saffron and orange poached figs, shortbread and coconut yoghurt (VE)

matcha green tea cheesecake (RV)

desserts may contain nuts, please ask your server for details

£26.50 for two courses | £28.50 for three courses



All of our dishes are created to our clean, healthy ethos. We cook with raw virgin coconut oil, Himalayan rock salt and organically sourced ingredients wherever possible. If you have any dietary requirements, please let a member our team know.