

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

thai spiced **fish** cakes

mu shu chicken

lentil and quinoa terrine, smoked tomato chutney (VE)

raw vegetable wraps, tamari dipping sauce (RV)

maines

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

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

aubergine, tomato and thyme tagine (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.