



Spoonlight
PAN ASIAN CUISINE



Christmas Menu



WOLFOX
SAVOY





MENU SILVER

3 COURSE £48

With a welcome drink (a glass of Prosecco or Wine)
& Xmas Crackers

STARTER

A CRISTMAS SOUP

GF

A warm and savory beef soup made with tender meat, peanut broth, and aromatic spices. A cozy and delicious dish for Christmas.

THAI SWEET & SPICY CAULIFLOWER

AGF V VE

Crispy cauliflower tossed in a sweet, spicy Thai-inspired soy sauce with a touch of tangy freshness.

SATAY CHICKEN

Tender grilled chicken skewers marinated in aromatic spices, served with a rich and savory peanut sauce.

SMOKED SALMON & PRAWNS

Oak-smoked salmon and juicy king prawns, served on crisp baby gem with cranberry Marie Rose and Toasted Brioche

MAINS

DAYLESFORD'S ORGANIC TURKEY

GF

Free range Christmas turkey from Daylesford's organic farm, roasted with shallots, fresh sage, and dried cranberries, finished with an aged port of balsamic jus.

NASI GORENG (CHICKEN, PRAWN OR TOFU) V VE AGF*

Fragrant Indonesian fried rice tossed with aromatic spices, vegetables, and tender pieces of chicken or tofu, creating a savory and comforting dish with a deliciously rich flavor. Vegan option available on request.

BEEF RENDANG

GF

Tender beef slow-cooked in rich coconut milk and aromatic spices until deeply flavorful and fragrant. Served with jasmine rice or rosemary roasted potato.

BALADO SALMON FISH

GF

Crispy fried fish topped with a bold and spicy balado sauce, made with fresh chillies, vegetables and aromatic spices for a rich, savory, and flavorful finish. Served with jasmine rice or rosemary roasted potato.

DESSERT

CHRISTMAS COUPE

VE V GF

Artisan Pistachio and stracciatella gelato, topped with whipped cream and almonds, crisp, creamy festive treat.

TOFFEE CHRISTMAS PUDDING V

Rich twist on classic, steamed Christmas pudding laced with sticky toffee and festive spices, served warm with brandy sauce and a touch of yuletide magic.

THAI STICKY MANGO RICE

GF

Sweet and creamy Thai sticky rice served with fresh, juicy mango and drizzled with rich coconut sauce for a delightful tropical finish.

CHEESE CAKE

Creamy and smooth cheesecake with a buttery biscuit base, finished with festive Christmas touches and a delicate sweetness

V -Vegetarian VE-Vegan GF - Gluten free AFG -Alternative gluten free available upon request

We cannot guarantee the absence of any traces of nuts other allergens

Adescrenatory service charge 12.5% will be added to tables.



MENU GOLD

3 COURSE £70

With a welcome drink (a glass of Prosecco or Wine), Canapes
& Xmas Crackers

STARTER

A CRISTMAS SOUP

GF

A warm and savory beef soup made with tender meat, peanut broth, and aromatic spices. A cozy and delicious dish for Christmas.

THAI SWEET & SPICY CAULIFLOWER

AGF V VE

Crispy cauliflower tossed in a sweet, spicy Thai-inspired soy sauce with a touch of tangy freshness.

FESTIVE OYSTER

GF

Freshly shucked oyster served on ice with a cranberry mignonette, lemon wedge, ponzu and a hint of winter herbs, a brights, briny start to your christmas feast.

SATAY CHICKEN

Tender grilled chicken skewers marinated in aromatic spices, served with a rich and savory peanut sauce.

SMOKED SALMON & PRAWNS

Oak-smoked salmon and juicy king prawns, served on crisp baby gem with cranberry Marie Rose and Toasted Brioce

MAINS

DAYLESFORD'S ORGANIC TURKEY

GF

Free range Christmas turkey from Daylesford's organic farm, roasted with shallot, fresh sage, and dried cranberries, finished with an aged port of balsamic jus.

NASI GORENG (CHICKEN, PRAWN OR TOFU) V VE* AGF

Fragrant Indonesian fried rice tossed with aromatic spices, vegetables, and tender pieces of chicken or tofu, creating a savory and comforting dish with a deliciously rich flavor. Vegan option available on request.

LOBSTER MORNAY

AGF

Succulent fresh lobster gently pick from the shells than folded into our signature mornay sauce (Velvety blend of gruyere and parmesan) seasoned with nutmeg, and herbs. Served with herby new potato, asparagus and market greens.

BEEF RENDANG

GF

Tender beef slow-cooked in rich coconut milk and aromatic spices until deeply flavorful and fragrant. Served with jasmine rice or rosemary roasted potato.

BALADO SALMON FISH

GF

Crispy fried fish topped with a bold and spicy balado sauce, made with fresh chilies, vegetables and aromatic spices for a rich, savory, and flavorful finish. Served with jasmine rice or rosemary roasted potato.

SPICY AND SOUR LOBSTER

AGF

Fresh lobster cooked in a rich and spicy Padang-style sauce, infused with aromatic spices, creamy coconut milk, egg sauce and a touch of chili for a bold and flavorful finish. Served with herby new potato, asparagus and market greens.

DESSERT

CHRISTMAS COUPE

VE V GF

Artisan Pistachio and stracciatella gelato, topped with whipped cream and almonds, crisp, creamy festive treat.

TOFFEE CHRISTMAS PUDDING

V

A rich twist on classic, steamed Christmas pudding laced with sticky toffee and festive spices, served warm with brandy sauce and a touch of yuletide magic.

ICED GREEN BANANA

GF V VE

Sweet banana wrapped in soft green rice flour, served with creamy coconut sauce, shaved ice, and a drizzle of sweet syrup. A refreshing Indonesian dessert with a festive touch, perfect for a joyful Christmas celebration.

CHEESE CAKE

Creamy and smooth cheesecake with a buttery biscuit base, finished with festive Christmas touches and a delicate sweetness

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