Moonlight
PAN ASIAN CUISINE

Christmas Menu

WOLFOX
SAVOY

MENU SILVER

3 COURSE £55

With a welcome drink (a glass of Prossecco 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 Brioce

MAINS

DAYLESFORD'S ORGANIC TURKEY GF
Free range Chrismast turkey from Daylesford's organic farm, roasted with shallor, 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 chilies, vegetables and aromatic spices for a rich, savory, and flavorful finish. Served with jasmine rice or rosemary roasted potato.

DESSERT

CHRISTMAST COUPE VE V GF
Artisan Pistachio and stracciatella gelato, topped with whipped cream and almonds, crisp, creamy festive treat.

TOFFEE CHRISMAS PUDDING V
Arich twist on classic, steamed Christmas pudding laced with sticky toffee and festive spices, served warm with brandy sauce and a touch of yulited magic.

THAI STICKY MANGGO 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 Prossecco 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 mignotte, 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

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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.

FILET MIGNON
6oz organic fillet of beef, served with sautéed forest mushroom, black pepper potato puree, and calvados-poached pears - an elegant festive classic with a rich seasonal touch.

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.

LOBSTER MORNAY AGF (£20 extra)
Succulent fresh lobster gently pick from the shells than folded into our signature mornay sauce (Velvety blendof gruyere and parmesan) seasoned with nutmeg, and herbs. 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 CHRISMAS PUDDING V
Arich twist on classic, steamed Christmas pudding laced with sticky toffee and festive spices, served warm with brandy sauce and a touch of yulited 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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