

Retreat Menu

We've handpicked some of our favourite dishes to create a plant-rich, nourishing retreat menu that's perfect for groups. Before you arrive, we'll reach out to take your order for each day of your stay. We can also provide breakfast and lunch.

How it works: Choose one dish per day for your whole group. Our award-winning chefs will craft your food in our own kitchens and deliver everything you need at the time agreed.



Dinner

Available between 5pm-7pm Served with salad

Chickpea and Coconut Curry with Steamed Rice (VE, GF)

Beetroot, Spinach and Lentil Lasagne with Garlic Bread (V, GFO)

Butternut Squash Mac and Cheese with Garlic Flatbread (V, GFO)

Roast Vegetable Tagine with Almond Couscous (VE, GFO)

Spinach, Sweet Potato and Lentil Dahl with Flatbread (VE, GFO)

Vegetable Thai Green Curry with Jasmine Rice and a Cucumber and Peanut Salad (VE, GF)

Tempe and Jackfruit Rendang with Sambal (VE, GF)

Roast Red Pepper and Black Bean Chilli with a Sweetcorn Salsa (VE, GF)

Allergies and intolerances: we are happy to cater for allergies and intolerances. Please let us know about any special dietary requirements at least 72 hours before your group's arrival.