

Private Chef

at The Spruce Retreat

A discreet, restaurant-quality dining experience in the privacy of your lodge. Seasonal menus are prepared on site and served with every detail handled beautifully from start to finish.

Tailored menus

Curated around your tastes. Allergies and dietary requirements are welcomed with care.

Seamless hosting

Your chef shops, preps, cooks and clears. You simply settle in, pour a glass and enjoy.

Made for special stays

Slow mornings, romantic evenings, proposals, birthdays and elevated weekends away.

Curated for the Chef's Box

Each menu has been designed as a complete experience, making it effortless to add one or more chef selections across different days of your stay. Optional finishing touches can then be added separately for arrival, celebrations and special moments.



Menus & Experiences

Illustrative menus below. Dishes may vary slightly with the season, your preferences and supplier availability.

How it works

- Choose one or more chef experiences in the Chef's Box at checkout.
- Select the day for each experience during your stay, then add any notes for allergies, preferences or special occasions.
- Every menu is designed as a complete selection, so adding multiple experiences for different days feels seamless.

Ideal for

- Romantic weekends, proposal stays and anniversary escapes
- Birthday dinners, slow mornings and beautifully effortless hosting
- Guests who want an elevated in-lodge experience without leaving the lodge

Sample menus

The Morning Table
- Fresh pastries, cultured butter and seasonal preserves
- Local fruit, thick Greek yoghurt and house granola
- Eggs to order with smoked bacon, artisan sausages and sourdough
- Fresh juice, tea and coffee

Woodland Supper
- Warm sourdough with whipped sea-salt butter
- Roasted tomato velouté with basil oil
- Herb-roasted chicken supreme with dauphinois potatoes and greens
- Sticky toffee pudding with vanilla cream

Spruce Signature
- Native lobster ravioli with lobster bisque
- Beef fillet with fondant potato, charred greens and red wine jus
- Dark chocolate tart with crème fraîche and berries

The Celebration Table
- Champagne aperitif and chef's canapés on arrival
- Hand-rolled pasta starter
- Beef fillet with seasonal sides
- Dark chocolate fondant with vanilla bean cream
- Hand-finished petit fours

Kyoto Reserve
- Hand-dived scallops with brown butter and caviar
- A5 Japanese wagyu with truffle potato purée, glazed shallots and rich jus
- Valrhona chocolate délice with black cherries
- Hand-finished petit fours

Experience pricing

- The Morning Table - £50 pp
- Woodland Supper - £100 pp
- **Spruce Signature** - £150 pp
- The Celebration Table - £250 pp
- Kyoto Reserve - £500 pp
- The Fruits & Snacks Hamper - £100 per package
- The Champagne Package - £150 per package

Optional finishing touches

The Fruits & Snacks Hamper
£100 per package
Local market fruit with curated American sweet and savoury snacks, beautifully set for arrival.

The Champagne Package
£150 per package
A chilled bottle in an ice bucket with fresh roses, ready for arrival or a celebratory evening in.

Menus may vary slightly with the season and supplier availability.