

MARCUS

# TREDWELLS

WAREING

## GROUP MENUS

For groups of 7 or more we offer the following

### BESPOKE MENUS

Menu 1 (3-course set menu) - £40 pp (lunch only)

Menu 2 (3-course set menu) - £49 pp

Menu 3 (4-course set menu) - £59 pp

Menu 4 (7-course taster menu) - £75 pp

All group menus can be viewed below.

Additional cheese course - £9.50 pp

### CONFIRMING YOUR RESERVATION

To secure the booking we ask that you kindly complete and submit our [Group Reservation Contract](#). Once we receive this back we will send you a separate link to pay the deposit. We ask for a deposit of £25 per person to secure your group booking

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THREE COURSES  
£40 PER PERSON  
LUNCH ONLY

*Potato and rosemary bread, salted butter<sup>V</sup>*

—

Chargrilled courgette soup, red onion jam, courgette fritters<sup>Ve</sup>

Pork belly and ham hock raviolo, piccalilli, mustard

Brixham crab, Charentais melon, red onion,  
cucumber (£3 supplement)

—

Slow cooked sea bream, tahini verde, Piatone beans, pickled sea lettuce

Chargrilled lamb chop, slow cooked shoulder, mint, peas

Lake District hanger steak, braised shallot,  
peppercorn sauce (£5 supplement)

*Served with a selection of side dishes to share*

*Grilled broccoli, toasted almond butter, capers<sup>Ve</sup>*

*Truffled macaroni cheese<sup>V</sup>*

*Kale, sugarsnap & rocket salad<sup>Ve</sup>*

—

Gin & tonic cheesecake

Salted caramel soft serve, honeycomb

La Fromagerie cheese selection (£3.5 supplement)

This is a sample menu. Final menus depend on the availability of the seasonal produce we use and can be confirmed one week prior to your visit. A discretionary service charge of 12.5% will apply for group bookings (15% for exclusive hire and a minimum spend may apply). We can accommodate any dietary requests of which we are informed of in advance. A pre-order is required for parties of 20 guests or more.

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THREE COURSES  
£49 PER PERSON

*Potato and rosemary bread, salted butter<sup>V</sup>*

—

Smoked Scottish salmon, crème fraîche, lemon, caper, rye

Slow cooked hen's egg in hollandaise mousse, Alsace bacon,  
mushroom, brioche

Chargrilled courgette soup, red onion jam, courgette fritters<sup>Ve</sup>

Brixham crab, Charentais melon, red onion,  
cucumber (*£3 supplement*)

—

Corn fed chicken breast, crispy buttermilk thigh, jalapeño, cornbread

Nutbourne tomato tart, pickled shallots, black olive, samphire<sup>Ve</sup>

Sea bass, Colchester oysters, leeks, verjus, shore vegetables

Lake District Hanger steak, peppercorn sauce (*£5 supplement*)

*Served with a selection of side dishes to share*

*Grilled broccoli, toasted almond butter, capers<sup>Ve</sup>*

*Triple cooked chips, hollandaise mousse*

—

Pump Street chocolate tart, elderflower curd, Jasmine tea cream

Burnt honey parfait, apricot, almond

Tiptree rhubarb, bay leaf custard, yogurt, shortbread

La Fromagerie cheese selection (*£3.5 supplement*)

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FOUR COURSES  
£59 PER PERSON

*Potato and rosemary bread, salted butter<sup>V</sup>*

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Burrata, Datterini tomatoes, 'pan con tomate', lemon confit<sup>V</sup>

Radish salad, tahini verde, rhubarb, puffed barley<sup>Ve</sup>

Brixham crab, Charentais melon, red onion, cucumber

Scottish scallops, zhoug, smoked oil aioli, fresh anchovy

*(£3 supplement)*

—

Foie gras terrine, cherries, fresh almonds, toast

Pea tortellini, soya ricotta, Kalamata olives<sup>Ve</sup>

—

Sea bass, Colchester oyster, leek, verjus, wild fennel

Roasted cauliflower, saffron aioli, cornichon, caper, lemon<sup>Ve</sup>

Lamb rump, courgette gnudi, courgette flower, lamb shoulder

Lake District sirloin steak, braised shallot, peppercorn sauce

*(£6 supplement)*

*Served with a selection of side dishes to share*

*Truffled macaroni cheese<sup>V</sup>*

*Grilled broccoli, almond butter, capers<sup>Ve</sup>*

*Kale, sugarsnap & rocket salad<sup>Ve</sup>*

—

Burnt honey parfait, apricot, almond

Marinated pineapple, passionfruit, coconut & vegan meringue<sup>Ve</sup>

Caramelised white chocolate mousse, tonka, espresso

La Fromagerie cheese selection *(£3.5 supplement)*

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SEVEN COURSES  
£75 PER PERSON

Chargrilled courgette soup, red onion jam <sup>Ve</sup>

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Foie gras terrine, cherries, fresh almonds, toast

—

Scottish scallops, zhoug, smoked oil aioli, fresh anchovy

—

Lamb rump, courgette gnudi, courgette flower, lamb shoulder

—

La Fromagerie cheese selection

—

Burnt honey parfait, apricot, almond

—

Caramelised white chocolate, tonka, espresso

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