

TREDWELLS

FESTIVE GROUP MENUS

For groups of 9 or more we offer the following

FESTIVE MENUS

Christmas lunch (3-courses) - £45 pp

Christmas Feast 1 (3-courses) - £55 pp

Christmas Feast 2 (3-courses) - £65 pp

Christmas Feast 3 (4-courses) - £75 pp

Additional cheese course to share - £6 pp

Add winter truffle to any starter £6

Add winter truffle to any main £12

All sample group menus can be viewed below. We can happily cater for all dietary requirements.

For groups of 20 guests or more, we kindly require a pre - order.

Please don't hesitate to contact us regarding your booking. We would be delighted to assist you further.

TREDWELLS

CHRISTMAS LUNCH

£45 PER PERSON

LUNCH ONLY

SHARING DISHES FOR THE TABLE

OR

EACH GUEST MAY SELECT ONE DISH FOR EACH COURSE

Coombeshead Farm spelt sourdough, salted Abbey Farm whey butter

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Pine cured salmon, celeriac, caper & parsley

Slow cooked hen's egg, Alsace bacon, mushroom, bacon

Roasted Jerusalem artichoke soup, pickled walnut, walnut crumb ^{Ve}

Brixham crab, hummus, black sesame, quince (£3.5 supplement)

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Slow cooked duck breast, barley & chestnut

Roasted cauliflower, saffron, cornichon, caper, lemon ^{Ve}

Sea bream, pumpkin, black olive, cavolo nero

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

served with a selection of side dishes to share

Brussels sprouts & Alsace bacon

Triple cooked chips, hollandaise mousse ^V

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Salted caramel & praline chocolate tart

Warm banana cake, miso & muscovado and sunflower praline

Salted caramel soft serve, honeycomb

Selection of cheese (£4 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.

TREDWELLS

THREE COURSES
£55 PER PERSON

SHARING DISHES FOR THE TABLE
OR
EACH GUEST MAY SELECT ONE DISH FOR EACH COURSE

Coombeshead Farm spelt sourdough, salted Abbey Farm whey butter

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Pine cured salmon, celeriac, caper & parsley
Roasted Jerusalem artichoke soup, pickled walnut, walnut crumb ^{Ve}

Ham hock terrine, quince, brandy, toast

Grilled prawns, prawn broth, confit egg yolk (*£3.5 supplement*)

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Confit turkey leg, cranberry, roasting juices

Roasted cauliflower, saffron, cornichon, caper, lemon ^{Ve}

Sea bream, pumpkin, black olive, cavolo nero

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

served with a selection of side dishes to share

Brussels sprouts & Alsace bacon

Grilled broccoli, toasted almond butter, capers ^{Ve}

Triple cooked chips, hollandaise mousse ^V

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Salted caramel & praline chocolate tart

Warm banana cake, miso & muscovado and sunflower praline

Salted caramel soft serve, honeycomb

Selection of cheese (*£4 supplement*)

TREDWELLS

THREE COURSES
£65 PER PERSON

SHARING DISHES FOR THE TABLE
OR
EACH GUEST MAY SELECT ONE DISH FOR EACH COURSE

*Coombeshead Farm spelt sourdough, salted Abbey Farm whey butter
Roasted pumpkin soup, nutmeg^V*

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Ham hock terrine, quince, brandy, toast
Confit duck raviolo, sesame, peanuts, green chilli, pickled cucumber
Brixham crab, hummus, black sesame, quince
Burrata, Kentish raw honey, muscat grapes, sourdough^V

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Slow roast turkey leg, cranberry, roasting juices
Sea bream, pumpkin, black olive, cavolo nero
Lake District Hanger steak, peppercorn sauce
Jerusalem artichoke, roasted and caramelised, puy lentils, zhough &
spiced prune^{Ve}

served with a selection of side dishes to share

Brussels sprouts & Alsace bacon
Grilled broccoli, toasted almond butter, capers^{Ve}
Triple cooked chips, hollandaise mousse^V

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Salted caramel & praline chocolate tart
Warm banana cake, miso & muscovado and sunflower praline
Marinated pineapple, passion fruit, coconut & vegan meringue^{Ve}
Selection of cheese

TREDWELLS

FOUR COURSES
£75 PER PERSON

SHARING DISHES FOR THE TABLE
OR
EACH GUEST MAY SELECT ONE DISH FOR EACH COURSE

*Coombeshead Farm spelt sourdough, salted Abbey Farm whey butter
Roasted pumpkin soup, nutmeg, cream^V*

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Grilled prawns, prawn broth, confit egg yolk
Ham hock terrine, quince, brandy, toast
Burrata, Kentish raw honey, muscat grapes, sourdough^V

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Scottish scallops, confit lemon, celeriac

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Sea bream, pumpkin, black olive, cavolo nero
Roasted cauliflower, saffron, cornichon, caper, lemon^{Ve}
Slow cooked duck breast, barley, chestnut, quince
Lake District sirloin steak, braised shallot, peppercorn sauce
(£6 supplement)

served with a selection of side dishes to share

Truffled macaroni cheese^V

Smoked potato and Gruyère croquettes

Brussels sprouts & Alsace bacon

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Salted caramel & praline chocolate tart
Marinated pineapple, passionfruit, coconut & vegan meringue^{Ve}
Caramelised white chocolate mousse, tonka, espresso
Selection of cheese