

# 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 (CHOOSE THREE)  
OR  
EACH GUEST MAY SELECT ONE DISH FOR EACH COURSE

*Coombeshead Farm spelt sourdough, Fen Farm Dairy butter*

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Crispy cod cheeks, carrot, cumin, smoked yoghurt  
Slow cooked hen's egg, Alsace bacon, mushroom, bacon  
Jerusalem artichoke, spelt, Medjool date, tamarind <sup>P-B</sup>  
Grilled prawns, parsnip, chowder, chestnut (*£3.5 supplement*)

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Pork collar, January King cabbage, bacon jam  
XO Aubergine, Kalibos cabbage, sesame, furikake <sup>P-B</sup>  
Pollock, Delica pumpkin, Cornish mussels, sea vegetables  
Lake District Hanger steak, peppercorn sauce (*£5 supplement*)

*served with a selection of side dishes to share*

Cornish new potatoes, Parmesan aioli <sup>V</sup>  
Sprout tops, miso oil <sup>P-B</sup>

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'Chouxnut', spiced prune, brandy cream  
Warm pear & ginger cake, rosemary & honey custard  
Salted caramel soft serve, honeycomb <sup>V</sup>  
Selection of cheese, malt loaf, membrillo (*£4 supplement*)

# TREDWELLS

THREE COURSES  
£55 PER PERSON

SHARING DISHES FOR THE TABLE (CHOOSE THREE)  
OR  
EACH GUEST MAY SELECT ONE DISH FOR EACH COURSE

*Coombeshead Farm spelt sourdough, Fen Farm Dairy butter*

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Crispy cod cheeks, carrot, cumin, smoked yoghurt  
Jerusalem artichoke, spelt, Medjool date, tamarind<sup>P-B</sup>  
Slow cooked lamb belly, beetroot, brioche  
Grilled prawns, parsnip, chowder, chestnut (£3.5 supplement)

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Confit turkey leg, cranberry, roasting juices  
XO Aubergine, Kalibos cabbage, sesame, furikake<sup>P-B</sup>  
Sea bass, Delica pumpkin, Cornish mussels, sea vegetables  
Lake District Hanger steak, peppercorn sauce (£5 supplement)

*served with a selection of side dishes to share*

Sprout tops, miso oil<sup>P-B</sup>

Grilled broccoli, toasted almond butter, capers<sup>P-B</sup>

Cornish new potatoes, Parmesan aioli<sup>V</sup>

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'Chouxnut', spiced prune, brandy cream  
Warm pear & ginger cake, rosemary & honey custard  
Salted caramel soft serve, honeycomb<sup>V</sup>  
Selection of cheese, malt loaf, membrillo (£4 supplement)

# TREDWELLS

THREE COURSES  
£65 PER PERSON

SHARING DISHES FOR THE TABLE (CHOOSE THREE)  
OR  
EACH GUEST MAY SELECT ONE DISH FOR EACH COURSE

*Coombeshead Farm spelt sourdough, salted Fen Farm Dairy butter*

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Slow cooked lamb belly, beetroot, brioche  
Slow cooked hen's egg, Alsace bacon, mushroom, bacon  
Grilled prawns, parsnip, chowder, chestnut  
La Latteria burrata, Kentish raw honey, quince<sup>V</sup>

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Confit turkey leg, cranberry, roasting juices  
Sea bass, celeriac, truffle, walnuts  
Lake District Hanger steak, peppercorn sauce  
Jerusalem artichoke, spelt, Medjool date, tamarind<sup>P-B</sup>

*served with a selection of side dishes to share*

Sprout tops, miso oil<sup>P-B</sup>  
Grilled broccoli, toasted almond butter, capers<sup>P-B</sup>  
Triple cooked chips, hollandaise mousse<sup>V</sup>

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Caramelised Melfort farm honey tart, mascarpone  
Caramelised white chocolate mousse, tonka, espresso  
Marinated pineapple, passion fruit, coconut & vegan meringue<sup>P-B</sup>  
Selection of cheese, malt loaf, membrillo

# TREDWELLS

FOUR COURSES  
£75 PER PERSON

SHARING DISHES FOR THE TABLE (CHOICE OF THREE)  
OR  
EACH GUEST MAY SELECT ONE DISH FOR EACH COURSE

*Coombeshead Farm spelt sourdough, Fen Farm Dairy butter*

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Grilled prawns, parsnip, chowder, chestnut

Slow cooked lamb belly, beetroot, brioche

Jerusalem artichoke, spelt, Medjool date, tamarind<sup>P-B</sup>

Venison ragout, lentils, sourdough

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Scottish scallops, celeriac, caper, raisin

La Latteria burrata, Kentish raw honey, quince, truffle<sup>V</sup>

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Sea trout, cep, sprouts, pickled walnut

XO Aubergine, Kalibos cabbage, sesame, furikake<sup>P-B</sup>

Confit turkey leg, cranberry, roasting juices

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, toasted almond butter, capers<sup>P-B</sup>

Sprout tops, miso oil<sup>V</sup>

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Warm chocolate & Biscoff fondant, miso & muscovado soft serve<sup>P-B</sup>

Marinated pineapple, passionfruit, coconut & vegan meringue<sup>P-B</sup>

Caramelised Melfort farm honey tart, mascarpone

Selection of cheese, malt loaf, membrillo

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.