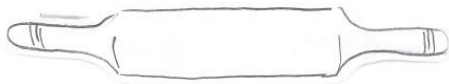


MARCUS

TREDWELLS

WAREING



Beetroot apple & rhubarb cocktail

Kimchee fritter, cucumber, yogurt

Spice roasted cauliflower, tzatziki, sesame

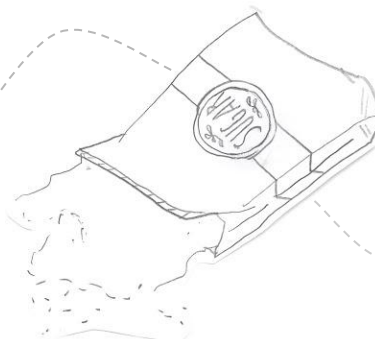
BBQ lamb chop

Marinated pineapple, passion fruit, coconut mousse

Jersey Royal potatoes, aioli

Salted caramel soft serve

£17 per person



TREDWELLS



Beetroot, apple & rhubarb cocktail

- 3 Big beetroots, juiced or 100ml of beetroot juice
- 3 Apples, juiced or 100ml of apple juice
- 100g tinned rhubarb in light syrup
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1. Put the beetroot, apple and rhubarb in a blender and blitz until smooth
2. Give your cocktail a little taste. If you want it a bit sweeter add a bit of the rhubarb syrup, until you think it's delicious!
3. Pour your cocktail into your favourite glass and enjoy!

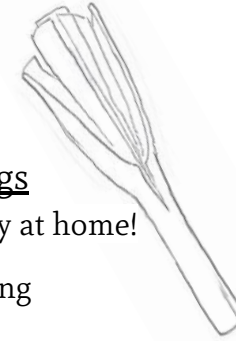
What do you call a person who raps about vegetables?
A beet boxer!



Baked honeycomb puddings

A yummy pudding for you to try at home!

- 75g butter, plus extra for greasing
- 2 eggs
- 40g caster sugar, plus extra for sprinkling
- 40g golden sugar
- 100g plain flour
- 1 tsp baking soda
- 2 x 40g chocolate covered honeycomb bars, roughly chopped to dust
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1. Preheat the oven to 200°C or 180°C if your oven has a fan.
2. Lightly butter 4 ramekin dishes and sprinkle evenly with a tablespoon of sugar.
3. Put the eggs and 40g sugar in a mixing bowl and whisk on a high speed until light and fluffy.
4. Melt the golden syrup and butter in a warm pan. Stir the gooey mix into the eggs and sugar, then fold in the flour and baking powder.
5. Put a large spoonful of the pudding mixture into the bottom of the ramekins. Sprinkle the crushed honeycomb on top. Finish by spooning the remaining pudding mix over the honeycomb. Smooth the top with back of a spoon or a butter knife.
6. Place your puddings onto a baking tray and bake for 10-12 minutes, until the puddings puff up and become lovely and golden.
7. Leave to cool for a minute or two, dust with cocoa powder and serve with a spoonful of ice cream!

This recipe is adapted from Marcus' new cookbook, New Classics. Ask your server if you want to take a peek inside!

