

MARCUS

TREDWELLS

WAREING

FESTIVE GROUP MENUS

For groups of 7 or more we offer the following

FESTIVE MENUS

Christmas lunch (3-courses) - £45 pp

Christmas Feast 1 (3-courses) - £59 pp

Christmas Feast 2 (3-courses) - £69 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.

CONFIRMING YOUR RESERVATION

To secure the booking we ask that you kindly complete and submit our Festive 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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CHRISTMAS LUNCH

£45 PER PERSON

LUNCH ONLY

EACH GUEST MAY SELECT ONE DISH
FOR EACH COURSE

Sourdough, salted Abbey Farm whey butter

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Pine cured salmon, celeriac, caper & parsley

Slow cooked hen's egg, Alsace bacon, onion, baked potato

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, quince

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

Neal's Yard Dairy cheese selection (£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.

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THREE COURSES
£59 PER PERSON

SHARING DISHES FOR THE TABLE

OR

EACH GUEST MAY SELECT ONE DISH FOR EACH COURSE

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

Neal's Yard Dairy cheese selection (£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.

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THREE COURSES
£69 PER PERSON

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

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}

Neal's Yard Dairy cheese selection

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FOUR COURSES
£75 PER PERSON

EACH GUEST MAY SELECT ONE DISH
FOR EACH COURSE

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

Neal's Yard Dairy cheese selection

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