

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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# TREDWELLS

WAREING

CHRISTMAS LUNCH  
£45 PER PERSON  
LUNCH ONLY

EACH GUEST MAY SELECT ONE DISH  
FOR EACH COURSE

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

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Bergamot cured salmon, salt baked beetroot, Bermondsey ricotta<sup>F, D, Mu</sup>

Slow cooked hen's egg, Alsace bacon, onion, baked potato<sup>E, G, D</sup>

Charred celeriac soup, rosemary brioche, toasted seeds<sup>Ve, G, N</sup>

Brixham crab, pickled walnut, fennel, pear<sup>C, D, G, N, Mu</sup> (£3.5 supplement)

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Slow cooked duck breast, barley, chestnut, quince<sup>D, G, Ce, Mu</sup>

Roasted root vegetable fritter, caramelised shallot sauce<sup>Ve, G, Mu</sup>

Sea bream, Jerusalem artichoke, black olive, cavolo nero<sup>F, D, Ce</sup>

Lake District Hanger steak, peppercorn sauce<sup>D, Ce</sup> (£5 supplement)

*served with a selection of side dishes to share*

Sprouts & Alsace bacon<sup>Mu</sup>

Truffled Boulangerie potato<sup>V, D</sup>

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Pump Street chocolate tart, clementine, pine<sup>D, E, G</sup>

Warm pear & ginger cake, pear caramel, rosemary<sup>G, D, E</sup>

Salted caramel soft serve, honeycomb<sup>D</sup>

La Fromagerie cheese selection<sup>D, E, G</sup> (£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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# TREDWELLS

WAREING

THREE COURSES  
£59 PER PERSON

SHARING DISHES FOR THE TABLE

OR

EACH GUEST MAY SELECT ONE DISH FOR EACH COURSE

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

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Bergamot cured salmon, salt baked beetroot, Bermondsey ricotta<sup>F, D, Mu</sup>

Ham hock terrine, prunes, brandy, toast<sup>Mu, Ce, E, G</sup>

Charred celeriac soup, rosemary brioche, toasted seeds<sup>Ve, G, N</sup>

Grilled prawns, prawn broth, confit egg yolk<sup>C, G, Mu, Ce, S, Mo</sup>

*(£3.5 supplement)*

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Confit turkey leg, cranberry, roasting juices<sup>D</sup>

Roasted root vegetable fritter, caramelised shallot sauce<sup>Ve, G, Mu</sup>

Sea bass, winter squash, hazelnut and truffle<sup>F, D, Mu, Ce, N</sup>

Lake District Hanger steak, peppercorn sauce<sup>D, Ce</sup> *(£5 supplement)*

*served with a selection of side dishes to share*

Brussels sprouts and Alsace bacon<sup>Mu</sup>

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

Truffled boulangerie potato<sup>V, D</sup>

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Pump Street chocolate tart, clementine, pine<sup>D, E, G</sup>

Warm pear & ginger cake, pear caramel, rosemary<sup>G, D, E</sup>

Salted caramel soft serve, honeycomb<sup>D</sup>

La Fromagerie cheese selection<sup>D, E, G</sup> *(£4 supplement)*

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# TREDWELLS

WAREING

THREE COURSES  
£69 PER PERSON

SHARING DISHES FOR THE TABLE  
OR

EACH GUEST MAY SELECT ONE DISH FOR EACH COURSE

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

*Roasted pumpkin soup, nutmeg, cream*<sup>V, D</sup>

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Ham hock terrine, truffle, toast<sup>D, G, E</sup>

Confit duck raviolo, sesame, peanuts, green chilli,  
pickled cucumber<sup>G, F, Se, P, Mu</sup>

Brixham crab, pickled walnut, fennel, pear<sup>C, D, G, N, Mu</sup>  
Burrata, romesco, basil<sup>V, D, N</sup>

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Slow roast turkey leg, cranberry, roasting juices<sup>D</sup>

Halibut, Jerusalem artichoke, black olive, cavolo nero<sup>F, D, Ce</sup>

Lake District Hanger steak, peppercorn sauce<sup>D, Ce</sup>

Jerusalem artichoke, roasted and caramelised, puy lentils, Zhoug &  
spiced prune<sup>Ve</sup>

*served with a selection of side dishes to share*

Brussels sprouts and Alsace bacon<sup>Mu</sup>

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

Truffled boulangerie potato<sup>V, D</sup>

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Salted caramel & praline chocolate tart<sup>D, E, N, G</sup>

Warm pear & ginger cake, pear caramel, rosemary<sup>G, D, E</sup>

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

La Fromagerie cheese selection<sup>D, E, G</sup>

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# TREDWELLS

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FOUR COURSES  
£75 PER PERSON

EACH GUEST MAY SELECT ONE DISH  
FOR EACH COURSE

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

*Roasted pumpkin soup, nutmeg, cream*<sup>V, D</sup>

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Grilled prawns, prawn broth, confit egg yolk<sup>C, G, Mu, Ce, S, Mo</sup>

Ham hock terrine, prunes, brandy<sup>Ce, E, N, G</sup>

Burrata, romesco, basil<sup>V, D, N</sup>

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Scottish scallops, confit lemon, Jerusalem artichoke<sup>Mo, D, Mu</sup>

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Sea bass, winter squash, hazelnut and truffle<sup>F, D, Mu, Ce, N</sup>

Roasted root vegetable fritter, shallot sauce<sup>Ve, G, Mu</sup>

Slow cooked duck breast, barley, chestnut, quince<sup>D, G, Ce, Mu</sup>

Lake District sirloin steak, braised shallot, peppercorn sauce<sup>D, Ce</sup>

*(£6 supplement)*

*served with a selection of side dishes to share*

Truffled macaroni cheese<sup>V, G, D, Mu</sup>

Smoked potato and Gruyère croquettes

Sprouts, Alsace bacon<sup>Mu</sup>

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Salted caramel & praline chocolate tart<sup>D, E, N, G</sup>

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

Caramelised white chocolate mousse, tonka, espresso<sup>D, E</sup>

La Fromagerie cheese selection<sup>D, E, G</sup>

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