

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 <sup>Ve</sup>

Brixham crab, apple, chestnut, minestra nera (£3.5 supplement)

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Slow cooked duck breast, barley, chestnut, quince

Roasted cauliflower, saffron, cornichon, caper, lemon <sup>Ve</sup>

Sea bream, pumpkin, black olive, cavolo nero

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

*served with a selection of side dishes to share*

Sprouts & Alsace bacon

Triple cooked chips, hollandaise mousse <sup>V</sup>

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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 <sup>Ve</sup>

Ham hock terrine, quince, brandy, toast

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

-

Confit turkey leg, cranberry, roasting juices

Roasted cauliflower, saffron, cornichon, caper, lemon <sup>Ve</sup>

Sea bass, pumpkin, black olive, cavolo nero

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

*served with a selection of side dishes to share*

Brussels sprouts and Alsace bacon

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

Triple cooked chips, hollandaise mousse <sup>V</sup>

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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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# TREDWELLS

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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<sup>V</sup>*

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Ham hock terrine, quince, brandy, toast

Confit duck raviolo, sesame, peanuts, green chilli, pickled cucumber

Brixham crab, apple, chestnut, minestra nera

Burrata, Kentish raw honey, muscat grapes, sourdough<sup>V</sup>

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Slow roast turkey leg, cranberry, roasting juices

Sea bass, pumpkin, black olive, cavolo nero

Lake District Hanger steak, peppercorn sauce

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

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

Triple cooked chips, hollandaise mousse<sup>V</sup>

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Salted caramel & praline chocolate tart

Warm banana cake, miso & muscovado and sunflower praline

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

Neal's Yard Dairy cheese selection

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FOUR COURSES  
£75 PER PERSON

EACH GUEST MAY SELECT ONE DISH  
FOR EACH COURSE

*Potato and rosemary bread, salted butter*

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

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Grilled prawns, prawn broth, confit egg yolk

Ham hock terrine, quince, brandy, toast

Burrata, Bentish raw honey, muscat grapes, sourdough<sup>V</sup>

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Scottish scallops, confit lemon, celeriac

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Sea bass, pumpkin, black olive, cavolo nero

Roasted cauliflower, saffron, cornichon, caper, lemon<sup>Ve</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>

Neal's Yard Dairy cheese selection<sup>D, E, G</sup>

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