

# TREDWELLS

2019  
FESTIVE GROUP MENUS

For bookings of 9 or more guests we offer the following menu options

**Festive lunch** (3-courses) - £45 pp

**Menu 1** (3-courses) - £55 pp

**Menu 2** (3-courses) - £65 pp

**Menu 3** (4-courses) - £75 pp

**Plant-based Menu** (3-courses) - £65pp

Add cheese to share - £6 pp

Add winter truffles to any starter £6 pp

Add winter truffles to any main £12 pp

For groups of 20 guests or more, we kindly require a pre - order.

*All sample group menus can be viewed below. We can happily cater for all dietary requirements.*

# TREDWELLS

FESTIVE LUNCH  
£45 PER PERSON  
LUNCH ONLY

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*

-

Crispy cod cheeks, cumin, kraut, smoked yoghurt

Venison terrine, apple, pickled walnut

Caramelised shallot, sage & pine nut tartlet <sup>P-B</sup>

Grilled prawns, parsnip, horseradish & pear (*£3.5 supplement*)

-

Slow-cooked pork collar, cavolo nero, caper jam

Fermented & chargrilled aubergine, sesame <sup>P-B</sup>

Sea bream, Jerusalem artichoke, zhoug

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

*served with a selection of side dishes to share*

Cornish new potatoes, miso aioli <sup>P-B</sup>

Crispy Brussels sprouts, bacon jam

-

'Chouxnut', spiced chocolate, brandy

Warm pear & ginger cake, rosemary caramel, custard <sup>P-B</sup>

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

Selection of cheese, malt loaf, membrillo (*£4 supplement*)

# TREDWELLS

## MENU ONE £55 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*

-

Crispy cod cheeks, cumin, kraut, smoked yoghurt

Sobrasada, sourdough, caper & celeriac

Caramelised shallot, sage & pine nut tartlet<sup>P-B</sup>

Grilled prawns, parsnip, horseradish & pear (*£3.5 supplement*)

-

Confit turkey leg, cranberry, roasting juices

Fermented & chargrilled aubergine, sesame<sup>P-B</sup>

Sea trout, sprout slaw, smoked chilli

Chargrilled hanger steak, braised onion (*£5 supplement*)

*served with a selection of side dishes to share*

Crispy Brussels sprouts, bacon jam

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

Cornish new potatoes, miso aioli<sup>P-B</sup>

-

'Chouxnut', spiced chocolate, brandy

Warm pear & ginger cake, rosemary caramel, custard<sup>P-B</sup>

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

Selection of cheese, malt loaf, membrillo (*£4 supplement*)

# TREDWELLS

## MENU TWO £65 PER PERSON

EACH GUEST MAY SELECT ONE DISH FOR EACH COURSE

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

-

Braised lamb ravioli, smoked bacon broth

Venison terrine, pickled walnut

Caramelised shallot, sage & pine nut tartlet <sup>P-B</sup>

Grilled prawns, parsnip, horseradish & pear (*£3.5 supplement*)

-

Confit turkey leg, cranberry, roasting juices

Sea bass, sprout slaw, smoked chilli

Chargrilled hanger steak, braised onion (*£5 supplement*)

Delica pumpkin, miso, black olive <sup>P-B</sup>

*Served with a selection of side dishes to share*

Crispy Brussels sprouts, bacon jam

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

Cornish new potatoes, miso aioli <sup>P-B</sup>

-

Chouxnut, spiced chocolate, brandy

Caramelised white chocolate mousse, tonka, espresso

Marinated pineapple, passion fruit, coconut & meringue <sup>P-B</sup>

Selection of cheese, malt loaf, membrillo (*£4 supplement*)

# TREDWELLS

## MENU THREE £75 PER PERSON

EACH GUEST MAY SELECT ONE DISH FOR EACH COURSE

*Coomeshead Farm spelt sourdough, Fen Farm Dairy butter*

-

Braised lamb ravioli, smoked bacon broth

Venison terrine, pickled walnut

Caramelised shallot, sage & pine nut tartlet<sup>P-B</sup>

Grilled prawns, parsnip, horseradish & pear (*£3.5 supplement*)

-

Scottish scallops, celeriac & caper

Crispy leek, leek jam, lemon<sup>P-B</sup>

-

Sea bass, sprout slaw, smoked chilli

Fermented & chargrilled aubergine, sesame<sup>P-B</sup>

Confit turkey leg, cranberry, roasting juices

Lake District sirloin steak, braised onion (*£6 supplement*)

*served with a selection of side dishes to share*

Truffled macaroni cheese<sup>V</sup>

Cornish new potatoes, miso aioli<sup>P-B</sup>

Crispy Brussels sprouts, bacon jam<sup>V</sup>

-

Pear & walnut frangipane tart, crème fraîche

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

Chouxnut, spiced chocolate, brandy

Selection of cheese, malt loaf, membrillo (*£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.

# TREDWELLS

PLANT-BASED  
THREE COURSE  
£65 PER PERSON



*Coombeshead Farm spelt sourdough, olive oil*

-

Caramelised shallot, rosemary & pine nut tartlet  
Jerusalem artichokes, coconut yogurt, sambal  
Roast parsnip tortellini, horseradish

-

Whole baked celeriac, chestnut & pear  
Delica pumpkin, miso, black olive  
Fermented & chargrilled aubergine, sesame

*Served with a selection of side dishes to share*

Cornish new potatoes, miso aioli  
Grilled broccoli, toasted almond butter, capers  
Crispy Brussels sprouts, onion crumb

-

Spiced apple shortcake, brandy  
Marinated pineapple, coconut & meringue  
Pear & ginger cake, rosemary caramel, custard