

TREDWELLS

GROUP MENUS

Menu 1 (3-course set menu) - £40 pp (lunch only)

Menu 2 (3-course set menu) - £49 pp

Menu 3 (4-course set menu) - £59 pp

Menu 4 (7-course taster menu) - £75 pp

All group menus can be viewed below.

Additional sharing cheese course - £6 pp

TREDWELLS

THREE COURSES
£40 PER PERSON
LUNCH ONLY

Coombeshead farm sourdough bread, salted whey butter^V

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Bouillabaisse, sardines, mussels

Crispy lamb croquette, pink peppercorn, aubergine

Miso glazed Kalibos cabbage, cavolo nero, cobnuts^{P-B}

Chargrilled prawns, cuttlefish stew, cracker (£3 supplement)

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Poached pollock, celeriac, muscat grape

Pork collar, chorizo jam, Swiss chard

Kohlrabi & shiitake cake, sesame, cucumber, coriander P-B

Lake District hanger steak, peppercorn sauce (£6 supplement)

Served with a selection of side dishes to share

Grilled broccoli, toasted almond butter, capers^{P-B}

Garden salad^{P-B}

Truffled macaroni cheese^V

—

Fig leaf and goat's milk panna cotta, poached Amarillo peach^D

Marinated pineapple, passion fruit, coconut & meringue^{P-B}

Salted caramel soft serve, honeycomb^V

Selection of cheese, membrillo, malt loaf (£3.50 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

THREE COURSES
£49 PER PERSON

Coombeshead farm sourdough bread, salted whey butter^V

—

Miso glazed Kalibos cabbage, cavolo nero, cobnuts^{P-B}

Crispy lamb croquette, pink peppercorn, aubergine

Slow cooked hen's egg, mushrooms, Alsace bacon,
hollandaise mousse & brioche

Chargrilled prawns, cuttlefish stew, cracker (*£3 supplement*)

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Poached pollock, celeriac, muscat grape

Creedy Carver duck breast, delicia pumpkin, black garlic

Kohlrabi & shiitake cake, sesame, cucumber, coriander^{P-B}

Lake District Hanger steak, peppercorn sauce (*£6 supplement*)

Served with a selection of side dishes to share

Grilled broccoli, toasted almond butter, capers^{P-B}

Truffled macaroni cheese

—

Marinated pineapple, passionfruit, coconut & meringue^{P-B}

Caramelised white chocolate mousse, espresso granite, tonka

Chouxnut, peanuts, damson

Selection of cheese, malt loaf, membrillo (*£3.5 supplement*)

TREDWELLS

FOUR COURSES
£59 PER PERSON

Coombeshead farm sourdough bread, salted whey butter^V

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Saganaki, sesame, honey, Banfi Estate balsamic^{V, D, Se}

Miso glazed Kalibos cabbage, cavolo nero, cobnut^{P-B, N, Se}

Chargrilled prawns, cuttlefish stew, cracker (£3 supplement)

Confit chicken, ginger & chilli dumplings, roast chicken broth^{Se, Ce, G}

—

Roasted celeriac tortellini, burnt onion broth^{P-B}

Scallops, celeriac puree, burnt onion, sage

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Chickpea pancake, seasonal vegetables, sambal^{P-B}

Iberico Secreto pork, fennel marmalade, Gordal olive, date

Poached pollock, celeriac, muscat grape

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

Served with a selection of side dishes to share

Truffled macaroni cheese^V

Grilled broccoli, almond butter, capers^{P-B}

Garden salad^{P-B}

—

Peanut and milk chocolate praline tart, creme fraiche

Marinated pineapple, passionfruit, coconut & meringue^{P-B}

Salted caramel soft serve, honeycomb^V

Selection of cheese, malt loaf, membrillo (£3.5 supplement)

TREDWELLS

SEVEN COURSES
£75 PER PERSON

Chicken dumplings, Thai style broth

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Miso glazed Kalibos cabbage, cavolo nero, cobnuts ^{P-B}

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Scallops, celeriac tortellini, burnt onion, sage

—

Creedy Carver duck breast, delicia pumpkin, black garlic

—

Selection of cheese, malt loaf, membrillo

—

Marinated pineapple, passion fruit, coconut & meringue

—

Peanut and milk chocolate praline tart, creme fraiche

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