



CELEBRATE *at* TREEHOUSE

events & entertaining





EVENTS *and* ENTERTAINING

Chef-Partner Mary-Ellen McTague has created menus which showcase locally-grown sustainable vegetables, day boat fish, regeneratively farmed and free range meats, farmhouse cheeses, and more.

A true pioneer in sustainable kitchen practices over the last six years, Mary-Ellen will bring this ethos of sustainability in modern cuisine to the spaces. Fundamental to this will be a low food waste focus and her modern twist on traditional cooking techniques.

The menus will change seasonally, with a focus on utilising produce sourced from local farms. Mary-Ellen's hero dishes are a true reflection of her cooking style, showcasing dishes that are close to her heart. These ♡ highlighted dishes underline her passion and culinary identity.





SAMPLE *conference* MENU

Sample Breaks

On Arrival: Tea, coffee, freshly baked pastries and breakfast bites, immunity booster juice shots and a seasonal fruit selection

Mid-Morning Break: Tea, coffee, sweet and savoury bites including muffins and frittata

Afternoon Break: Tea, coffee, homemade biscuit selection including malted milk, gingernut biscuits & butter shortbread

Sample Lunch Menu

Seasonal Salads

Dressed local, organic salad leaves with mustard vinaigrette vg



Seasonal slaw v

Cannellini bean dip vg, ngc

Homemade sourdough crispbread vg

Picnic Sandwiches



Roast beef, horseradish, watercress on brioche

Farmhouse Cheddar, lettuce & homemade pickle v

Roast squash, butterbean dip, green sauce, rocket on focaccia vg

Two farmers crisps v, ngc

Hot Savoury Bites



Roasted cauliflower and onion tart vg, ngc

Chicken & leek skewers ngc

Selection of Desserts

Seasonal fruit fool with olive oil biscuit v



Flourless chocolate cake v, ngc



Mary-Ellen's favourite dishes

v vegetarian vg vegan ngc no gluten containing ingredients

Full allergen information available on request.





SAMPLE *hot lunch* MENU

Sample Breaks

On Arrival: Tea, coffee, freshly baked pastries and breakfast bites, immunity booster juice shots and a seasonal fruit selection

Mid-Morning Break: Tea, coffee, sweet and savoury bites including muffins and frittata

Afternoon Break: Tea, coffee, homemade biscuit selection including malted milk, ginger nut biscuits & butter shortbread

Sample Lunch Menu

Selection of local craft bakery breads with Netherend butter

Salads & Starters

Dressed local, organic salad leaves with mustard vinaigrette *vg*

♥ Seasonal slaw *v*

Cannellini bean dip *vg, ngc*

Homemade sourdough crispbread *vg*

♥ Potato salad, dill pickles *v, ngc*

Crispy bacon on the side

Tomato & English feta salad sunflower seeds *v, ngc*

Hot Dishes

♥ Shepherd's Pie *ngc*

Spinach Dumplings, Summer Vegetable Broth, Baby Onions *vg*

Pan-Seared Salmon with Green Vegetables, White Wine Sauce *ngc*

Served with

Rosemary, garlic roast new potatoes *vg*

Seasonal greens *vg, ngc*

Selection of Desserts

Seasonal fruit fool with olive oil biscuit *v*

♥ Flourless chocolate cake *v, ngc*



Mary-Ellen's favourite dishes

v vegetarian *vg* vegan *ngc* no gluten containing ingredients

Full allergen information available on request.



SAMPLE *bowl food* MENU



Chilled

Smoked duck and puy lentil salad *ngc*

♥ Beef tartare, potato crisp *ngc*

Potato salad with hot smoked salmon & dill pickles *ngc*

Trout escabeche, radish, chillies fresh cucumber *ngc*

Heritage tomato salad, tomato water, croutons *vg, ngc*

♥ Roast butternut squash, lentil & kale salad, rosemary and hazelnut *vg, ngc*

Hot

Crispy Pork Belly with Charred Apple Purée, corn and grape salsa *ngc*

♥ Cider-braised chicken, butter bean and courgette velouté *ngc*

♥ Treehouse fish pie, pickled spring onion crispy potato skins *ngc*

Saffron fish stew with potatoes *ngc*

Roast cauliflower, butter bean & Dijon mustard velouté green sauce *vg, ngc*

Oyster mushrooms, cannellini beans & smoked chillies *vg, ngc*

Sweet

Chocolate pot, berry compote, ginger crumb *vg, ngc*

Blossom coffee trifle

Lemon tart trifle

Sweet strawberry and black pepper cheesecake *v, ngc*

♥ Eton mess, seasonal fruit, elderflower cream, black pepper meringue *v, ngc*



♥ Mary-ellen's favourite dishes

v vegetarian vg vegan ngc no gluten containing ingredients

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SAMPLE *dinner* MENU



Starters

♥ Smoked Chalk Farm trout, beetroot & horseradish relish *ngc*
Confit duck leg salad, mustard leaf, pickled celeriac,
cherry molasses, duck fat croutons

Smoked candy beetroot, Castelfranco, Leeds Blue, walnut vinaigrette *v, ngc*

Roast Jerusalem artichoke & caramelised onion tarte fine, almond cream,
mustard leaf *vg*

Celeriac soup, smoked pickled apple *v, ngc*

Mains

♥ Braised Longhorn beef, crispy potato, roast onion,
buttered greens, red wine sauce *ngc*

Roast free-range chicken, smoked Marfona potato purée,
grilled purple sprouting broccoli, roasting juices *ngc*

♥ Sustainably sourced fish, saffron potatoes,
sea vegetables & chervil broth *ngc*

Roast beetroot hotpot, Old Winchester cheese,
pickled red cabbage, seasonal greens *v, ngc*

Herb marinated cauliflower steak, bubble & squeak, green sauce *vg, ngc*

Desserts

♥ Flourless chocolate cake, toasted fennel cream *v, ngc*

Treacle tart with lemon jelly, Earl grey parfait *v*

Chocolate pot, cardamom cream, ginger biscuit *v*

♥ Apple & bramble fool, oat crumble *v, ngc*
Pavlova, seasonal berries, elderflower cream,
black pepper meringue *v, ngc*

Tea & Coffee

We work with local and sustainably-minded partners, Blossom Coffee
Roasters & Brew Tea Co, to reduce our environmental impact and serve
delicious hot drinks.



♥ Mary-Ellen's favourite dishes

v vegetarian *vg* vegan *ngc* no gluten containing ingredients

Full allergen information available on request.



SAMPLE *sips & bites* MENU

Welcome sips

Mimosa with fresh seasonal fruit
Treehouse Gin Highball with sustainable citrus sherbet
Manchester Spritz with local strawberry liqueur

Delicious alcohol-free options are always available
Bespoke drink options can be tailored to your event

Bites

Salt beef, anchovy mayo, rye cracker
Smoked duck, spiced pickled pear, tartlet *ngc*
Smoked salmon mousse, mustard cream
Crab remoulade
Organic goats cheese, black garlic and onion marmalade
Green pea and broccoli mousse, sunflower seeds *vg*
Basil & chilli aubergine with salsa *vg, ngc*
Roast chicken & leek pasties
Braised lamb tartlet *ngc*
Smoked haddock mornay croquette spring onion mayo
Pea chips & minted pea mayo *vg, ngc*
Yeast puffs & cauliflower ash *vg, ngc*

Table serves

Manchester Spritz
A bottle of seasonal craft liqueur, 2 bottles of
sparkling wine & plenty of bubbly soda

Wine packages

Each wine on our list has been selected with care, bringing a touch of magic and a lot of heart. We'll curate the perfect wine packages to complement your event.

By the bottle

Salford rum, Treehouse gin, Maker's Mark, Absolut vodka,
Olmeca Altos tequila - all served with a selection of premium mixers

A discretionary service charge of 5% will be added to your bill.





raise the BAR

Wine

White

175ml/Bottle

'Campules La Rubia' Macabeo, Bodegas La Purisma, Spain	8.5/36
'Sobreiro de Pegoes' Moscatel, Adega de Pegões, Portugal	9/38
'La Vie en Joÿ' Sauvignon Blanc, Domaine de Joÿ, France	10.5/42
'Chardonnay', Chateau Oumsiyat, Lebanon	12/50

Rosé

'Actum' Bobal Rosado, Bodegas Nodus, Spain	9/37
'Stars' Grenache, Olivier Coste, France	12/46

Red

'Campules El Moreno' Monastrell, Bodegas La Purisma, Spain	8.5/36
'Sobreiro de Pegoes' Castelão, Santo Isidro de Pegões, Portugal	9/38
'Picpus' Malbec, Vignobles St Didier Parnac, France	10.5/42
'Hugonell' Rioja, Hugonell, Spain	11.5/46

Sparkling

125ml/Bottle

'Cintila' Extra Dry, Portugal	7/36
'+ & +' Cava, Spain	9/46

Champagne

Bottle

Moët & Chandon Brut Imperial	98
Moët & Chandon Rosé Imperial	120
Veuve Cliquot Yellow	120

Full wine and Champagne list available on request.

Wine also available in 125ml.

A discretionary service charge of 5% will be added to your bill.
VAT is included at the prevailing rate. Prices correct as of May 2025



raise the BAR



Vodka 25ml

Absolut	5.5
Absolut Vanilia	5.5
Absolut Elyx	6
Belvedere	6.5

Gin

Beefeater	5.5
Plymouth	6
Monkey 47	7.5
Beefeater Blood Orange	5.5
Beefeater Strawberry	5.5
Slingsby Rhubarb	6

Rum

Havana Club 3 Year Old	5.5
Havana Club Especial	5.5
Havana Spiced	5.5
Aluna Coconut	5.5
Salford Dark	6
Salford Honey	6
Bumbu	6.5

Beer - Draught Pint

Great Northern Lager	7.5
A Little Faith Pale	7.5
Flensburger Lager	7
A&H London Black	7.5
Hogan's Original Cider	7

Soft Drinks

Range available from	2.5
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Bourbon & Whisk(e)y 25ml

Maker's Mark	5.5
Woodford Reserve	6.5
Four Roses Small Batch	6
Jameson Black Barrel	6.5
Chivas Regal 12	6
Macallan 12 Double Cask	10

Cognac

Martell VS	6
Martell VSOP	7.5
Hennessy VS	6.5

Tequila

Olmecca Altos Plata	6
Olmecca Altos Reposado	7
Cazcabel Coffee	6

Liqueur & Fortified

Disaronno	5
Mouse Kingdom Coffee Liqueur	4.5
Wolfe Bros Limoncello	5.5

Beer - Packaged

Treehouse Pilsner 330ml	6
Treehouse Pale 330ml	6
Budvar 330ml	5.5
Brothers Un-Berrylievable	6.5
Jubel Peach 330ml	6
Magic Rock Saucery 330ml	6
Lucky Saint Non-Alc Lager	5




Beer also available in half pint measures.
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treehouse
HOTELS

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