



## About our menus

Our menus are extensive and there is lots of choice!

Please don't hesitate to ask us for guidance - we know our menus really well and are only too happy to help.

We can't change our menus weekly or monthly like a restaurant would so you will find there are dishes more suited to Spring/Summer and Autumn/Winter altogether on the same menu.

Because you are likely to be choosing a menu to suit the majority rather than just for yourself like you would in a restaurant our dishes are designed to be delicious "crowd pleasers" and classics but with a modern edge.

We are very lucky to have amazing produce on our doorstep in Herefordshire and all our dishes are cooked from scratch under the direction of our head chef Jonny Evans using high quality, local, seasonal and sustainable ingredients - something we are all very passionate about at Dewsall.

Our food is prepared and cooked to produce maximum flavour and is beautifully presented and served on your choice of mixed vintage or plain contemporary chinaware.

If there is something special you have in mind which is not on our menus then let us know and we will try our best to make this happen for you.

Our catering manager is also very happy to discuss the excellent wines we have on our wine list and will take your budget into account and advise which work well with the menu you have chosen. This makes such a difference and enhances the overall enjoyment of the food and wine experience for you and your guests.



## First Course

### Soup

(Price per person)

*Served to the Tables in Large Tureens with Silver Ladles, Bowls of Sourdough Croutons and Garnishes to share*

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| <b>£7.00</b> Cream of Wye Valley Asparagus, with Chives (April to June Inclusive) | <b>£6.75</b> Pumpkin and Sage with Orange Zest                                       |
| <b>£6.75</b> Watercress, Pea and Chive  | <b>£6.75</b> Chestnut Mushroom and Thyme   |
| <b>£6.75</b> Beetroot with Crème fraiche and Dill                                 | <b>£7.50</b> Soupe de Poisson - with Bowls of Croutons, Rouille and Gruyère to share |

### Platters to Share

(Price per person)

- £12.00** Antipasti – Mozzarella Marinated in Crème Fraiche with Lemon, Chilli and Thyme, Pea Arancini, Italian Salami, Panzanella, Olive Focaccia
- £10.50** (V, Vg) Antipasti - Panzanella, Char grilled Italian Vegetables with Balsamic Dressing, Pea Arancini, Olive Focaccia
- £12.00** Mezze – Hummus, Tzatziki, Char grilled Peppers, Green Herb and Pomegranate Tabbouleh, Chicken Kebab, Flat Breads
- £11.50** (V, Vg) Mezze – Hummus, Baba Ganoush, Tzatziki, Char grilled Peppers, Green Herb and Pomegranate Tabbouleh, Flat Breads
- £9.50** Roast Aromatic Duck, Pancakes, Homemade Plum Sauce, Cucumber and Spring Onions
- £11.50** Whole Severn and Wye Smoked Salmon, Guinness Bread, Bowls of Egg Mimosa, Soused Red Onion, Crème fraîche and Lemons

### Main Course

(Long Slow Roasts With Pan Juices)

- £20.50** Lamb with Garlic and Rosemary and Mint Pesto, Served with Garlic Potatoes and Roasted Seasonal Vegetables with Spinach
- £18.50** Free Range Chicken with Garlic, Lemon and Thyme and Salsa Verde, served with Garlic Potatoes and Roasted Seasonal Vegetables with Spinach
- £18.50** Free Range Pork with Sage and Garlic, Crackling, Apple and Cider Sauce, served with Garlic Potatoes and Roasted Seasonal Vegetables with Spinach
- £19.00** Retro Salmon en Croute with Lemon and Caper Sauce, Jerseys and Greens or Salad
- £15.00** (Vg) Slow Whole Roasted Celeriac, Pearl Barley and Mushroom Sauce, served with Garlic Potatoes and Roasted Seasonal Vegetables with Spinach
- £15.00** (Vg) Nut Roast with Gravy, Garlic Potatoes and Roasted Seasonal Vegetables with Spinach



## **Please Choose Three Options From Below:**

### **From The BBQ**

#### **Please Choose Three Options From Below from £20.00 Per person:**

Chicken Yakatori

Beer Braised Short Beef Ribs with Mustard

Burger in a Brioche Bun with Cheese, Kos Lettuce, Tomato and Cucumber Relish

Buttermilk Marinated Pork Skewer with Apple Sauerkraut

Blackened Salmon with Sichuan Cucumber Relish

Prawn Skewer with Chili and Lime dressing

Lamb Cutlets with Garlic, Rosemary and Salsa Verde

Local Sausages cooked with Rosemary, Mustard and Honey

#### **Please Choose one option from below £16 Per person:**

(V, Vg) Charred Mixed Seasonal Vegetable Spiedini with Salsa Verde

(V, Vg) Aubergine with Tamarind, Teriyaki and Chilli Oil

(V, Vg) Beetroot and Aduki Bean Burger in a bun with Tomato, Red Onion, Herby Cucumber Yogurt and Pickled Red Cabbage

(V, Vg) Cauliflower Steaks with Ginger, Turmeric, Cumin and Almond Aioli

## **Please choose 3 salads to accompany your BBQ**

New Potato Salad with Garlic Mayonnaise and Cress.

Tomato Carpaccio with Spring Onion Salsa

Middle Eastern Wild Rice Salad

Raw Beetroot, Carrot and Apple Salad with Cider Vinegar Dressing and Crumbled Feta

Orzo Primavera Salad

Lentil, Walnut and Roast Root Salad with Clementine and Ginger Dressing

Little Gem Lettuce Hearts with Green Goddess Dressing

#### **Baskets of warm Ciabatta will be served with your BBQ**

## **To follow your BBQ**

**£8.00** Bananas and Pineapple with Rum Molasses, cooked in the embers and served with Jugs of Pouring Cream.



## Sharing Puddings

*(Price per person)*

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| <b>£7.50</b> Caramelised Passionfruit and Lime Tart   | <b>£7.50</b> Black Forest Pavlova  |
| <b>£8.00</b> Apple Tart with Lavender and Brown Butter  | <b>£7.00</b> Summer Eton Mess  |
| <b>£8.00</b> Vegan French apple Tart  | <b>£7.50</b> Wobbly Black Currant Blancmange with Herefordshire Cassis - this spectacular whole pudding is made in a vintage jelly mould |
| <b>£8.00</b> Salted Chocolate Tart<br>This Tart can also be made Vegan <i>(minimum of 5 people)</i> | <b>£7.50</b> (Vg) Hereford Berries and Cream with Vanilla Shortbread <i>(Summer)</i>   |
| <b>£7.00</b> Banoffee Pie   | <b>£8.00</b> (Vg) Poached Nectarines or Plums in Sweet Wine with Vg Amaretti Biscuits  |
| <b>£7.00</b> Lemon Meringue Pie   |  |

## Cheese Course

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| <b>£65.00</b> Cheese board with Homemade Crackers, Celery and Cherries, Pears or Figs according to Season<br><i>(serves 6 - 10 people)</i> | <b>£9.00 per person</b><br>(Vg) Truffled Cashew Cheese with Seeded Crackers, Celery, Roasted Nuts and Cherries, Pears, Figs - available depending on season<br><i>(minimum of 5 people to order)</i> |
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