



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.



Canapés

(Price is per person)

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| £1.75 Local Sausages with Maple Syrup and Mustard Glaze and Bloody Mary Dip | £1.75 Homemade Pork Scratchings with Spiced Apple Ketchup |
| £2.20 Alpine Tartiflette - Potato, Reblochon, Eggs and Bacon | £3.00 Seared scallop, Creamed Sweetcorn and Crispy Bacon Crumbs |
| £2.00 (V) Alpine Tartiflette | £2.75 Devilled Crab on Toast |
| £2.20 (V) Welsh Rarebit Gougères | £2.20 Chicken Liver Parfait on Toasted Brioche with Cinnamon Roasted Plum |
| £2.20 (V) The Retro Mushroom Vol au Vent with Truffle Cream and Chives | £2.75 Crab Arancini with Watercress Pesto |
| £1.75 (V) Port and Stilton Rarebit with Pickled Cranberry | £2.75 Mexican Tuna Ceviche in Crispy Taco Shells with Chilli and Lime |
| £1.75 (V, Vg) Vegetable, with Chipotle and Lime Mayonnaise | £2.00 (V) Goat Cheese and Pickled Beetroot on Thyme and Black Pepper Shortbread Thins |
| £2.75 Prawn with Chipotle and Lime Mayonnaise | £2.00 (V) Pea and Mint Tarts |
| £2.20 (V) Quail Eggs with Celery Salt or Curried Mayonnaise | £2.75 Rare Hereford Beef, Pickled Red Onion, Cannellini and Horseradish Puree on Crispy Crouton |
| £2.50 Flaked Hot Smoked Salmon, Creme Fraiche and Chives on Organic Rye | £2.20 (V) Caramelised Goat Cheese, Sherry Soaked Raisins, Roasted Seeds and Honey Drizzle on Toasted Brioche |
| £2.75 Retro Prawn Vol au Vent with Samphire | £2.00 Smoked Haddock Croquette with Pea Puree |
| £2.50 Lamb Koftas with Mint and Harissa Yoghurt | £2.00 (V) Cauliflower Cheese Croquettes |
| £2.00 (V, Vg) Puff Pastry Pissaladière Sweet Caramelised Onions, Black Olive and Anchovy | £1.75 Cheese and Bacon Puff Pastry Twists |
| | £2.00 Crispy Chicken Skewer with Mustard Mayonnaise |



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| £1.90 | (V, Vg) Mushroom Palmieres with Green Olive and Truffle Tapenade | £2.00 | (V, Vg) Pimientos du Padron with Sea Salt, Sherry Vinegar and Olive Oil |
| £1.75 | (V, Vg) Tomato and Thyme Palmieres with Black Olive Tapenade | £2.00 | (V, Vg) Roasted Aubergine, Pomegranate, Mint and Labneh on Mini Flatbread |
| £1.75 | (V, Vg) Baby Jacket Potatoes with Flaming Red Pesto | £2.00 | (V, Vg) Griddled Wye Valley Asparagus Spears with Lemon Balm and Almond Pesto (<i>British Seasonal Asparagus April to June inclusive</i>) |
| £1.75 | (V, Vg) Crispy Tofu with Black Sesame and Chives on Sticks with Marinade Dipping Sauce | £1.75 | (V, Vg) Sweet Potato Fries with Miso Mayonnaise |
| £1.75 | (V, Vg) Chestnut Mushrooms with Garlic and Herb Stuffing | £2.00 | (V, Vg) Haloumi Fries with Bloody Mary Ketchup |
| £2.00 | (V) Blue Cheese, Pear and Walnut Endives | £1.75 | (V, Vg) Polenta Bites with Sundried Tomato and Walnut Pesto |
| £2.00 | (V) Mini Filo pastry Homity Pies | | |
| £1.75 | (V, Vg) Water Melon and Feta on Sticks with Pomegranate Molasses | | |



Selection of Crostini

£1.75 Each

(V, Vg) Pea, Broad bean and Mint

(V, Vg) Artichoke, Rosemary and Cannellini Bean

(V) Roasted Tomato, Mozzarella, Black Olive and Basil

(V) Green Olive, Spring Onion, Charred Red pepper on Cream Cheese

(V, Vg) Spicy Pepperonata

A Mix of Soup Shots

£1.75 Per cup

Spinach

Carrot

Beetroot

Grazing Table

A Cornucopia of

Seasonal Fruits and Vegetables

Serrano Ham

Quail Eggs

Sliced Manchego Cheese

Smoked Salmon and Dill Dip

Beetroot Hummus Dip

Extra Virgin Olive Oil and

Aged Balsamic Vinegar

Fresh Organic Sourdough Bread

Freshly made Parmesan Cheese Straw

Freshly made Herb, Bread Sticks

Mixed Olives

Cornichons and Gherkins

Thyme Roasted Seasonal Vegetables

Cherry Vine Tomatoes

Savoury Popcorn

Pretzels

Roasted Nuts and Seeds

£13.50 Per person

(1 Table for 40 people / 2x Tables for 80 people)

Oyster Table

Ultra Fresh British Oysters Served on ice with a Traditional Shallot Dressing and a Gooseberry and Sweet Cecily Dressing (June to September) or Chilli and Ginger Dressing (October to May)

£4.75 Per person (minimum people 50)

Large Wooden Trug

Filled with Roasted and Raw Crudités with Spicy Pepper and Feta, Green Goddess and Tzatziki Dips (minimum 70 people)

£4.00 Per person