



## 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.



## Arrival Night Dinner

Classic Coq au Vin, Mash and Seasonal Greens

Chicken with Black Olives, Tomatoes, Feta and Basil served with New Potatoes and Seasonal Greens or Salad

Lemon and Parmesan Chicken Piccata with Green Beans and Pasta or Rice

Slow Braised Shoulder of Lamb with Onions and Balsamic with Potatoes and Seasonal Greens

Persian Lamb Tagine with Herb Cous Cous

Braised Beef in Ale with Mustard Cobbler Topping, Carrots and Seasonal Greens

Classic Lasagne al Forno with Seasonal Green Salad

Fish Pie with Spinach and Peas or Seasonal Green Salad

Salmon Baked with Lemon and Garlic Butter, New Potatoes and Spinach

Seafood Lasagne with Seasonal Green Salad

(V, Vg) Aubergine, Freekeh and Cashew Nut Tagine with Cous Cous

(V) Mushroom Cobbler with Seasonal Greens

(V, Vg) Vedgerie with fresh Mango Chutney and Poppadums

(V, Vg) Moussaka and Tzatziki with Seasonal Green Salad

(V, Vg) Fennel, New Potato and Green Olive Tagine with Cous Cous

(V) Aubergine Parmigiana with Seasonal Green Salad

(V, Vg) Spanish Chickpeas with Spinach and Fried Bread

(V, Vg) Roasted Ratatouille with Feta, Salsa Verde and New Potatoes

(V, Vg) Whole Tomato Curry with Lemon Rice and Poppadums

## Puddings

Brown Sugar Meringues with Seasonal Fruit and Cream

Seasonal Fruit Crumble with Custard

(Vg) Apple Crumble with Toffee Sauce

Lemon Posset

Treacle Tart

Salted Chocolate Tart

(Vg) Chocolate Coconut Pot with vanilla ice cream

(Vg) Summer Strawberries in Rosewater Syrup with Mint Leaf and Chocolate Chip Ice Cream

(Vg) Pineapple Carpaccio with Golden Milk Ice Cream

**EXTRA GUESTS £27.50 PER PERSON**



## **Breakfast**

### **CONTINENTAL BREAKFAST**

Natural Yeo Valley Organic Yoghurt

Fresh Fruit Bowl

Fresh Local Berries (*Spring/Summer*)

Freshly Made Plum and Star Anise Compote  
(*Autumn/Winter*)

(Vg) Bircher Muesli

Homemade Nut Sprinkles

Selection of Cereals

Hard Boiled Eggs

Organic Breads

Homemade Banana Bread

Homemade Marmalade and Jam

Local Treberva Farm Apple Juice

Freshly Squeezed Orange Juice

Method Coffee

Trumpers Teas and Infusions

**EXTRA GUESTS £10.00 PER PERSON**



## Light Lunch ‘On the Hoof’

(V, Vg) Mug of Homemade Soup with Organic Roll

(V, Vg) Selection of Freshly Made Sandwiches with local Two Farmers Potato Crisps

Warm Homemade Sausage Rolls with Chutney, Mustard and Ketchup

Warm Vegetarian Homemade Sausage Rolls with Chutney, Mustard and Ketchup

Ham or Cheddar (V) Ploughman’s - Organic Bread, Coleslaw, Pickles and Chutney

(Vg) Vegan Cheese Ploughman’s

(V) Pea and Feta Mini Frittatas

(Vg) Seasonal Buddha Bowl

## Brunch

### CONTINENTAL BREAKFAST

Natural Yeo Valley Organic Yoghurt

Fresh Fruit Bowl

Fresh Local Berries *(Spring/Summer)*

Freshly Made Plum and Star Anise Compote *(Autumn/Winter)*

(Vg) Bircher Muesli

Homemade Nut Sprinkles

Selection of Cereals

Organic Breads

Homemade Banana Bread

Homemade Marmalade and Jam

Local Treberva Farm Apple Juice

Freshly Squeezed Orange Juice

Method Coffee

Trumpers Teas and Infusions

**EXTRA GUESTS £18.00 PER PERSON**

## Full English Breakfast

Local Bacon, Pork and Herb Sausage, Black Pudding, Roasted Tomatoes, Portobello Mushrooms, Local Free Range Egg

**EXTRA GUESTS £18.00 PER PERSON**

## Vegetarian Breakfast

( V, Vg) Vegetarian English breakfast, Roasted tomatoes, Portobello mushrooms, Bubble and Squeak, Local free-range egg or Spinach