



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.



Kitchen Game Safe Snacks

FOR 20 PEOPLE

Homemade Cheese Straws, Freshly made Pork Scratchings, Dewsall Roasted Nuts with Herbs and Spices, Tyrrells Popcorn - Sweet and Savoury, Local 'Two Farmers' Crisps, Olives and Gherkins, Homemade Flapjacks and Homemade Cake

£8.00 Per person for 20 Houseguests

Children's Hamper

FOR ONE CHILD

Homemade Sausage Roll, Finger Sandwiches, Jelly, Gingerbread man, Fresh Fruit and Cheese Kebab, Pure Local Apple Juice and Organic Milk Chocolate Bar. This can be made Vegetarian

£15.00

Night Owls' Midnight Feast

FOR 10 PEOPLE

Spicy Chicken Drumsticks, Spinach, Bacon and Cheese Frittatinis, Avocado Dip with Crudités, Pizza Focaccia, Peanut Butter Cookies and Chocolate Brownies

£115.00

Cheese Feast

FOR 2 PEOPLE

British Cheeses, Homemade Crackers, Grapes, Celery and Chutney

£22.00

Smoked Salmon Feast

FOR 2 PEOPLE

Severn and Wye Smoked Salmon with Lemon and Black Pepper, Organic Rye Bread and Butter and Smoked Salmon Patè, Crackers and Cornichons

£24.00

Cookies and Cocoa

FOR 2 PEOPLE

Tin of Homemade Cookies and Flask of Hot Organic Cocoa

£12.00