



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.



Please choose four puddings for your Pudding Table £11.00 per person

(Two individual puddings and two whole puddings)

Individual

Served in glasses, ramekins, little bowls or cups and saucers

Sherry Trifle	(Vg) Apple and Calvados Fool
Chocolate Mousse	Mini Wobbly Blackcurrant Blancmange
(Vg) Chocolate Mousse	Mini Pavlova
Creme Brulee	(Vg) Pimm's Jelly with Pimm's Fruit Salad
St Clements Posset	(Vg) Poached Nectarines or Plums in Sweet Wine with Vegan Amaretti Biscuits
Raspberry Posset <i>(Summer)</i>	(Vg) Summer Strawberries in Rosewater Syrup with Vegan shortbread
(Vg) Strawberry Fool <i>(Seasonal)</i>	

Whole Puddings

Caramelised Passionfruit and Lime Tart	Banoffee Pie
Double Chocolate Raspberry Tart	Lemon Meringue Pie
Apple Tart with Lavender and Brown Butter	Black Forest Pavlova
(Vg) French Apple Tart <i>(minimum 5 people)</i>	Large Wobbly Black Currant Blancmange with Herefordshire Cassis this spectacular whole pudding is made in a vintage jelly mould
Chocolate Salted Caramel Tart <i>(this tart can also be made Vg -minimum 5 people)</i>	Vegan Cheesecake - Strawberry, Lemon or Blueberry <i>(minimum of 5 people)</i>
Lemon Soufflé Cheesecake with Blueberry Compote	(Vg) Bowl of Seasonal Hereford Berries <i>(Summer)</i>
Tia Maria Cheesecake	
Stack of Chocolate and Sour Cherry Brownies <i>(these Brownies can also be made Vg - minimum 5 people)</i>	