

# the barns

## Sample Menus

## The Cider Barn Catering

We aim to celebrate the county's produce by working with local suppliers.  
We try to reflect the simplicity and beauty of the Herefordshire countryside in all that we do.

### ABOUT THE MENU

For our evening meal menus we ask the party to **pick one option** (or two maximum) for each course that everyone will enjoy.

If there is someone with dietary requirements we can accommodate them separately with different options, just let us know and we will send you some choices.

Our prices include the delivery of the meal by our Chef and our Chef will be in charge of the food for you. We will also **dress the table for you and clear after each course.**

If you are planning a meeting after the meal it would be best to be in a different room to the dining room.

Please note that prices within this document may be subject to change.



## BREAKFAST MENUS

### Continental

Granola  
Yoghurt  
Fruit salad  
Smoked salmon  
Honey and clove ham  
Cream cheese  
Bread/Toast

### English Breakfast

Tudge's Sausages and bacon  
Baked beans  
Tomatoes and mushrooms  
Scrambled eggs  
Toast  
Jam and butter



## CANAPÉS

### The Meaty Ones

Popcorn Chicken - *crispy chicken skin & hot sauce*  
Pork & Leek Croquettes - *with a tarragon emulsion*  
Bratwurst Sausage - *with sauerkraut, mustard dressing*  
Chicken Parfait Mousse Tartlet - *with Madeira jelly & salt pickles*  
Braised Chorizo - *with cider brandy glaze & aioli*  
Beef Brisket & Potato Croquette - *with onion ketchup*  
Harissa Lamb Croquettes - *with coconut yoghurt*

### The Veggie Ones

Spinach, Ricotta and Beetroot Roulade  
Rosti, Garlic and Port - *with pickled shallot and leek ash*  
Welsh Rarebit - *with fennel jam and caraway seed*  
Wild Mushroom Arancini - *with herb mayonnaise*  
Gram Bites - *with pickled raisin & Bombay mix*

### The Fishy Ones

Salmon Rillettes - *with dill tartlet*  
Brown Shrimp Blini  
Smoked Mackerel - *and beetroot on marmite cracker*  
King Prawn - *and nori tartlet*



## SIGNATURE MENU

### Canapés

*Choose three canapés from the previous list.*

### Mains

*Pick one option from the below mains:*

Osso bucco with creamy polenta, pickled red cabbage and gremoulata

Chicken Supreme with paprika potatoes, spinach, aioli, and salsa verde

Poached salmon, herb crushed & roasted new potatoes, warm shallot, lemon & feta salad, citrus purée

*Choose your style of serving: individually plated or sharing platters in the centre of the table.*

### Desserts

*Available as single desserts or as a trio of desserts.*

Pavola with seasonal fruit and mint

Lemon, olive oil and polenta sponge, preserved citrus, lemon purée and crème fraîche

Triple chocolate brownie, port-poached prunes, chocolate crumble, chantilly cream

*If selecting a single dessert, please specify if you'd like it individually plated or as a shared table-centre option. Our trio of desserts is only presented as a sharing platter for the centre of the table.*

## HERITAGE MENU

*This menu is served individually plated.*

### Starters

*Pick one option from the below starters:*

Truffled goats cheese, beetroot, quince and candied walnuts

Gin-cured salmon with horseradish, BBQ cucumber, marmite crackers and butter sauce

Chicken parfait with bacon, salted onion jam and milk bread

### Mains

*Pick one option from the below mains:*

Rump and pastami of Cabalava beef, beef fat potato fondant, burnt onion, hispi cabbage

Chicken and herb balotine with braised bacon, boulangère potatoes, red cabbage and mustard sauce

Harissa lamb rump and shoulder croquette with coriander glazed carrot, fondant potato, lime sour cream and cavolo nero

Ballotine of cod, truffle mayo, cavolo nero, butternut squash, herb gnocchi and seaweed blanc

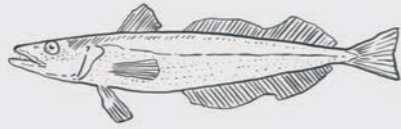
### Desserts

*Please pick one option from the below desserts:*

Salted chocolate and thyme torte with coffee gel, caramel cream and hazelnut tuille

Seasonal fruit delice with cocoa nib granola and brandy cream

Whipped lemon curd with olive oil sponge, pine nut and white chocolate crumb and citrus sherbet



## THE ORIGINAL SHARING PLATTER

*This sharing platter is served in the centre of the table.*

### Starters

Focaccia with rosemary and honey vinaigrette  
Marinated olives  
Panzanella salad  
Braised chorizo in cider and fermented fennel  
Mushroom arancini with herb aioli  
Pork and leek croquettes  
Charcuterie selection

## TRADITIONAL SUNDAY ROAST

*This menu can be served individually plated (meat with garnish on side) or can be served as a sharing platter in the centre of the table.*

### Mains

**Choose one of the following options:**

Herefordshire salt beef with Yorkshire pudding, horseradish crème fraîche and gravy  
Porchetta with sage and mustard stuffing, crackling, caramelised apple sauce and gravy  
Pan-roasted chicken breast with apricot and thyme stuffing, root vegetables, purée and gravy  
*Served with: Roast potatoes, leek gratin, roasted carrots with lemon and caraway, braised red cabbage*

### Desserts

*Available as single desserts or as a trio of desserts.*

Pavola with seasonal fruit and mint  
Lemon, olive oil and polenta sponge, preserved citrus, lemon purée and crème fraîche  
Triple chocolate brownie, port-poached prunes, chocolate crumble, chantilly cream

*If selecting a single dessert, please specify if you'd like it individually plated or as a shared table-centre option.*

*Our trio of desserts is only presented as a sharing platter for the centre of the table.*

## HOT BUFFET/FEAST

*This can be served buffet style or as a feast in the centre of the table.*

### Mains

#### Choose two of the following options:

Poached salmon with pickled cucumber and clams

Glazed pastrami, warm horseradish sauce

Firecracker pulled beef brisket with coconut yoghurt and pickled red cabbage

Pulled Tudges pork shoulder with burnt apple purée and ginger glaze

Harissa lamb shoulder with coriander and sour cream

### Accompaniments

New potato, dill and red onion salad

Selection of Alex Gooch Bread

*If served as a buffet:* Three seasonal salads

*If served as a feast:* Two seasonal salads

### Desserts

*Available as single desserts or as a trio of desserts.*

Pavola with seasonal fruit and mint

Lemon, olive oil and polenta sponge, preserved citrus, lemon purée and crème fraîche

Triple chocolate brownie, port-poached prunes, chocolate crumble, chantilly cream

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*Our trio of desserts is only presented as a sharing platter for the centre of the table.*

## COLD BUFFET/FEAST

*This can be served buffet style or as a feast in the centre of the table.*

### Mains

#### Choose one of the following options:

Selection of finger sandwiches: ham & mustard mayo, and beef & horseradish (3 sandwiches per person)

or

Coronation chicken served as a traditional dish (salad)

### Accompaniments

Black pudding sausage roll with brown sauce and pickled mustard seeds

Juniper smoked salmon, horseradish on dill scone

Spinach and beetroot roulade

New potato, dill and red onion salad

Selection of Alex Gooch bread

*If served as a buffet:* Three seasonal salads

*If served as a feast:* Two seasonal salads

### Desserts

*Available as single desserts or as a trio of desserts.*

Pavola with seasonal fruit and mint

Lemon, olive oil and polenta sponge, preserved citrus, lemon purée and crème fraîche

Triple chocolate brownie, port-poached prunes, chocolate crumble, chantilly cream

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*Our trio of desserts is only presented as a sharing platter for the centre of the table.*

## CLASSIC BBQ

*This is served buffet style, available 1st May - 1st September.*

### From the Grill

Glazed bratwurst sausages

Hot honey and lemon glazed chicken thighs

Herefordshire beef burgers, onion relish and cheese

Griddled harissa halloumi with hummus

### Accompaniments

New potato, dill and red onion salad

Selection of Alex Gooch Bread

Three seasonal salads

Condiments

### Desserts

*Available as single desserts or as a trio of desserts.*

Pavola with seasonal fruit and mint

Lemon, olive oil and polenta sponge, preserved citrus, lemon purée and crème fraîche

Triple chocolate brownie, port-poached prunes, chocolate crumble, chantilly cream

*If selecting a single dessert, please specify if you'd like it individually plated or as a shared table-centre option.*

*Our trio of desserts is only presented as a sharing platter for the centre of the table.*

## GOURMET BBQ

*This is served buffet style, available 1st May - 1st September.*

### From the Grill

Beer, lemon and thyme glazed lamb rump

Fire roast Herefordshire brisket

Griddled harissa halloumi with hummus

Prawn and octopus skewers

### Accompaniments

New potato, dill and red onion salad

Selection of Alex Gooch Bread

Three seasonal salads

Condiments

### Desserts

*Available as single desserts or as a trio of desserts.*

Pavola with seasonal fruit and mint

Lemon, olive oil and polenta sponge, preserved citrus, lemon purée and crème fraîche

Triple chocolate brownie, port-poached prunes, chocolate crumble, chantilly cream

*If selecting a single dessert, please specify if you'd like it individually plated or as a shared table-centre option.*

*Our trio of desserts is only presented as a sharing platter for the centre of the table.*

## READY MEALS

*Available for collection or delivery.*

*Our main course options with feed two persons with accompaniments or one hungry individual.*

*Our sides with feed two persons if served alongside a main course, or one hungry individual.*

### Mains

Venison, juniper and wild mushroom hotpot

Beef meatballs in tomato & chilli sauce with herb gnocchi

Stuffed butternut squash with goats cheese, walnuts and spinach

Fish pie with egg, capers and herbs

Shepherd's pie

### Sides

Pommes mousseline

Roasted hispi cabbage with salsa verde

Spinach and leek gratin

### Desserts

*Available as single desserts or as a trio of desserts.*

Pavola with seasonal fruit and mint

Lemon, olive oil and polenta sponge, preserved citrus, lemon purée and crème fraîche

Triple chocolate brownie, port-poached prunes, chocolate crumble, chantilly cream



# Megan Lyke Catering

Megan is a personal chef available for private catering and drop off catering.  
Bespoke menus can be created to suit you.

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## BREAKFAST

### Continental Breakfast and Hot Sandwiches

Selection of cereals and granola  
Fruit platter & yoghurt pots  
Selection of sweet pastries  
White and brown toast, butter and jams  
Bacon, sausage & egg sandwiches  
Ham & cheese croissants  
Selection of juices, tea & coffee

## LUNCH

### Afternoon Tea

Selection of filled sandwiches, savouries and sweet cakes  
*(as buffet or individual packed lunch)*  
Coronation chicken & rocket  
Bacon, brie & cranberry  
Smoked salmon, horseradish crème fraîche & capers  
Sausage rolls  
Scotch eggs  
Lemon & raspberry cake  
Scones, clotted cream and strawberry jam  
Millionaires' shortbread

### Traditional Buffet Lunch

Rare roast beef with chimichurri  
Baked salmon  
Broccoli, stilton and caramelised onion quiche  
Potato salad with crème fraîche & pickled onions  
Apple coleslaw  
Roasted beetroot, harissa yoghurt & pumpkin seeds  
Tomato, basil and mozzarella with balsamic glaze  
Mixed leaf salad with burrata, mint, peach & prosciutto  
  
Lemon, blackberry & almond roulade  
Chocolate & brandy torte

### Sunday Lunch

#### Two Course Sunday Lunch

Roast Beef, Pork, Lamb or Chicken with all the trimmings  
(Roast potatoes and selection of vegetables)  
  
Sticky toffee pudding, butterscotch & candied walnuts  
Apple tarte tatin & clotted cream ice cream

## DINNER MENUS

### Mediterranean Buffet Dinner

Pomegranate, almonds, coriander bulgur wheat  
with harissa chicken & garlic yoghurt

12hr slow-cooked shoulder of lamb

Grilled flatbreads or roasted herby potatoes

Avocado & broad bean dip

Tomatoes, sumac and pine nut salad

Lemon, oregano and feta salad

Zesty lemon tart with crème fraîche

Profiteroles with chocolate sauce

### Evening Meal

*Start your evening with a social canapé reception:*

Arancini balls, romesco sauce & basil

Cheese soufflé, parmesan & apple

Spiced crab cakes with cucumber dipping sauce

Baked tomato galette with goats cheese, tapenade and pumpkin seeds

Confit duck leg, red cabbage, green peppercorn & apple

Lamb rump, croquette, broccoli, hazelnut & feta

Pollack, cheddar mash & warm tartare sauce

Beef fillet, cauliflower purée, confit shallot, wild mushrooms & black olives

*(All served with potato and vegetables on the table)*

Honey & Greek yoghurt panna cotta, dark fruits and almond praline

Dark chocolate ganache with shortbread and blackcurrants

Pear frangipane tart, Chantilly cream and toasted almonds

Tropical pavlova, white chocolate, mango and lime salsa & toasted coconut



## Field2Fork Catering

Katie Light runs Field2Fork Catering. As well as the corporate menu below, Katie is available for more casual dining with their Pizza Van.

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### BREAKFAST

#### Breakfast Buffet

Berry granola & yoghurt glasses  
Assorted pastries served with Herefordshire jams  
Pancakes with crispy bacon & maple syrup  
Fresh fruit juices

### LUNCH

#### Ploughman's Lunch

Honey & mustard glazed ham  
Caramelised red onion & sage  
Sausage rolls  
Local cheese board  
Creamy coleslaw  
Dressed leaves  
Assorted bread basket

OR

#### Buffet Lunch

Assorted sandwiches  
Caramelised red onion & sage  
Sausage rolls  
Roasted vegetable quiche  
Two Farmers crisps  
Scones topped with cream  
& fresh strawberries

### DINNER

#### Evening Meal

*(Choose 2 of the options below)*

Chicken in a creamy tarragon sauce  
Beef, chestnut mushrooms, and ginger casserole  
Chicken and chorizo in a rich tomato sauce  
Pork fillet in a creamy Henry Weston sauce  
Coq au Vin with bacon lardons and button mushrooms  
Herefordshire creamy beef stroganoff  
Trio of mushroom risotto

*(All of the above will be served with seasonal greens and an appropriate potato or rice dish)*

#### Desserts

*(Choose 2 of the options below)*

Lemon posset glasses with fresh raspberries  
Eton mess with fresh berry coulis  
Double chocolate brownie served with warm chocolate sauce & vanilla ice cream  
Sticky date pudding with a warm caramel sauce  
Herefordshire cheese board with figs & grapes

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### BREAKFAST (FOLLOWING DAY)

#### Breakfast Roll

Herefordshire sausage & bacon rolls



## Edesia Events - Event Menu

Edesia is an award winning family owned event catering company based in Herefordshire - serving Worcestershire, Gloucestershire, Mid & South Wales.

They have catered for hundreds of events delivering the very best seasonal Herefordshire & British produce, prepared by our outstanding chefs in our 5\* hygiene rated state of the art production kitchens and delivered by our first class service team.

*\*All dishes can be adapted to suit dietary requirements and personal tastes\**

## EDESIA CANAPÉS

*Modern, fun & rustic approach to canapes, creating a touch of theatre & talking point among guests*

### **Meat**

Forest of Dean wild boar chipolatas, honey & mustard glaze

Harissa lamb lollipops & dukkha crust

Mini Hereford beef burgers & Butty Bach mini tankards

Tandoori flavoured chicken fillet, mini poppadom, cucumber & minted yoghurt

Roast Hereford beef, mini Yorkshire & whipped horseradish cream

### **Fish**

Mini beer-battered cod, triple cooked chip, tartare sauce

Spiced seabass fillet mini tacos, salsa & sour cream King prawn cocktail shots, baby gem & mini tobasco

Fresh coconut tempura prawn skewer & sweet chilli sauce

Crispy salt & pepper squid, lemon & thyme aioli

### **Veggie**

Dorstone Goats cheese croquette, beetroot & orange

Roasted Mediterranean vegetable bruschetta & cashew pesto

Mac & cheese bon bon & truffle mayo

Beer battered halloumi, chip & fresh tartare sauce

Mini whipped brie filo tart, confit red onion & chilli jam

## PLATED STARTERS

### Spring / Summer

Gazpacho (V) - garden pea, crème fraîche & mint oil

King prawn & crab cocktail - avocado mousse, crisp cos & Bloody Mary sauce

Twice baked Monkland Blue soufflé (V) - Waldorf salad & citrus dressing

Wye Valley smoked salmon fish cake - poached hens egg & black pepper hollandaise sauce

Ham hock terrine - chorizo scotch egg & spiced house piccalilli

### Autumn / Winter

Little Hereford cheese croquette (V) - roasted Mediterranean vegetables & basil pesto

Dorstonegoats cheese (V) - caramelised red onion & beetroot tarte tatin & crispy wild rocket salad

Chicken liver parfait - roasted hazelnuts, red onion jam & toasted brioche

Roasted butternut squash velouté (V) - crème fraîche & crispy chilli dressing

Wye Valley & Severn smoked salmon - dill cucumber, rye crisp, beetroot & roasted lemon crème fraîche

## PLATED MAIN COURSE

### Spring / Summer

Spring / Summer

Roasted fresh cod loin - crab & crushed jersey royals, crispy rocket & warm tartare sauce

Moroccan style lamb shank - harissa mash, gremolata & black olive jus

Portobello mushroom wellington (V) - caramelised shallots, wilted spinach, vintage cream cheese, butternut squash purée & port reduction

Lemon & thyme chicken breast - roasted garlic mash, crispy skin & salsa verde

Fresh spinach & ricotta ravioli (V) - roasted baby peppers, tomato sauce & crispy basil

### Autumn / Winter

Slow-cooked featherblade of Hereford beef - horseradish mash, hot honey glazed root veg & bordelaise sauce

Madget's Farm duck breast - braised red cabbage, spiced carrot puree, Hasselback potato & orange sauce

Pavé of Scottish salmon - prawn risotto, samphire & shellfish sauce

Icelandic cod loin - creamy mash, deep fried "scraps" pea purée & warm tartare sauce

Free range chicken & ham hock pie - Colcannon mash, crispy leeks & pan gravy

## DESSERTS

Vanilla crème brûlée - macerated Herefordshire strawberries & mini meringue

Belgian chocolate brownie - vanilla ice cream & salted caramel sauce

Herefordshire strawberry Eton Mess - chewy meringue, chantilly cream & coulis

Herefordshire orchardapple crumble - popcorn ice cream

Sticky toffee puding - crème anglaise & toffee sauce

White chocolate cheesecake - Oakchurch raspberries

Banoffee sundae - toffee ice cream & chocolate ganache

## PLATED VEGAN MENU

### Starters

Wye Valley asparagus - romesco sauce & Herefordshire apple balsamic, flaked almonds

Chestnut mushroom & tarragon pâté - tomato & chilli jam, grilled sourdough

Heirloom tomato - heirloom tomatoes & radish, shiso yoghurt

Sweetcorn & courgette fritters - pomegranate, beetroot carpaccio & sweet chilli sauce

### Mains

Portobello mushroom Wellington - caramelised shallots, wilted spinach, squash purée, confit potatoes and port reduction

Roasted jackfruit croquettes - roasted cauliflower rice, tahini cauliflower puree, toasted pine nuts & herb oil

Aubergine & sweet potato tagine - lemon & almond cous cous, apricots, preserved lemon oil

Smoked king oyster mushroom - risotto, butternut squash & crispy sage

### Desserts

Hazelnut chocolate mousse - fresh raspberry gel & cashew cream

Aquafaba meringue - poached basil strawberries & strawberry sorbet

Herefordshire apple & fig crumble - dairy free ice cream & caramel sauce

Strawberry hibiscus cheesecake - lime curd, vanilla shortbread, pistachio & sorrel

### Sharing Board

Tempura banana blossom, Camembert-style cheese, wild mushroom arancini & black truffle, baba ghanoush, honey-roasted figs, tzatziki, fresh rye bread, and whipped sage dairy-free butter

## CLASSIC HEREFORDSHIRE ROAST

*A show-stopping feast of Herefordshire's finest produce, served sharing style.*

### Herefordshire Meats

Aged Hereford beef & Yorkshire pudding

Brecon lamb, roasted garlic & rosemary crust Monmouthshire pork, Westons cider & apple sauce

Springfield free range chicken, sage & onion Usk Valley turkey & fresh cranberry sauce

Hampton Court Estate venison, red currant & juniper crust

*\*Vegetarian, vegan & fish options available on request\**

### Sharing Sides

Crispy duck fat roasted potatoes

Horseradish mash

Minted new potatoes, local tenderstem, almond butter

Pickled red cabbage & onion chutney

Hot honey roasted chanteney carrots

Worcester Hop cauliflower cheese

Wye Valley asparagus & mint oil

Roasted Mediterranean vegetables

Creamed leek gratin

## SHARING BOARDS

### Spanish

Spanish tortilla, lemon & garlic sardine fillets, sautéed chorizo & red wine, marinated olives, honey roasted chicken wings, seafood paella, crispy squid, stuffed feta peppers, fried chilli prawns, Serrano ham, patatas bravas, salted cod fitters & caperaoli

### Italian

Meatballs, provola, sliced prosciutto, honey goats cheese, rosemary focaccia, tomato bruschetta, basil pesto, salmon arancini, roasted figs, parsley butter gnocchi, polpettina, porchetta,

### Greek

Lamb kofta kebabs & tzatziki, feta salad, hummus, taramasalata, fresh pitta bread, marinated artichokes, dolmades, stuffed feta peppers, kibbeh, marinated anchovies, grilled halloumi & minted yoghurt

### Middle Eastern

Pomegranate molasses glazed lamb, flaked almond cous cous, halloumi & quinoa fattoush, shakshuka, tabbouleh, falafel, vegetable tagine, chicken tarator, spiced roasted cauliflower, hummus, aubergine pilaf, baba ghanoush

### British

Black pudding scotch egg & Bloody Mary rose sauce, caramelised red onion pork sausage roll, prawn cocktail in shot glasses, aged Hereford sirloin steak on garlic mushrooms, venison slider burger, juniper mayo & redcurrant mayo

EDESIA EVENTS

## BBQ FEAST

### Classic

Gourmet Hereford beef burger  
Local pork sausage or Cumberland rings  
Peri Peri chicken breast  
BBQ belly pork  
Minted leg of Welsh lamb & chilli skewers  
Chicken drumsticks, honey & mustard glaze  
Charred halloumi & sweet pepper kebabs (V)  
Cajun chicken breast & chorizo skewers  
Tahini cauliflower steaks, lemon oil (V)  
Boneless chicken thighs, parsley & garlic

### Edesia Style

Salmon in a foil wrap, fennel & herb butter  
Charred Dorset mackerel, chermoula sauce  
Soy glazed Madgetts duck breast, chilli & garlic  
Flat iron steak, smoked paprika & rosemary oil  
Seared yellow fin tuna & pineapple salsa  
King scallops & king prawns, smoky sweet chilli glaze  
Hereford sirloin & chimichurri  
Buttered native lobster tail  
Spatchcock quail, wild garlic & lemon thyme  
Jack Daniels BBQ jacobs ladders

### Sides

Rustic farmhouse rolls  
Peter Cooks brioche burger buns  
Fresh flatbreads  
Seeded Ledbury loaf  
Jacket potatoes & farm butter  
Grated cheese & sauteed red onion  
Chilli butter corn on the cob  
Pimiento mac & cheese

### Fresh Salads

Charred watermelon, mint, chilli & feta salad  
Roasted squash & herb orzo pasta  
Moroccan cous cous & roasted vegetables  
Green salad & house dressing  
Cherry tomato & mozzarella salad, basil pesto  
Caesar salad, crisp cos, croutons, parmesan  
Dorstone goats cheese, beetroot & walnut dressing  
Potato salad with honey & mustard  
Spicy Asian coleslaw  
Crispy pancetta & avocado, Bloody Mary sauce

### Sauces

Chimichurri  
Deep South mustard  
Sweet tomato chutney  
Spiced ketchup  
Jack Daniels BBQ  
Garlic mayo  
Thai sweet chilli  
Honey & mustard

EDESIA EVENTS

## STREET FOOD BY EDESIA

### Slow cooked curried Welsh lamb

'West Indian' style curried shredded Lamb, sweet mash, coconut rice & mango 'slaw'

### Kalbi Hereford brisket, sticky rice & kimchi

Korean style brisket, pan fried spring onions, kimchi & sticky rice

### Slow cooked hoisin mushroom & jackfruit (V)

Coconut rice, spring onion, fresh chilli & coriander

### Vietnamese pork bao bun

Steamed Chinese bun, sticky BBQ pork shoulder, sweet & sour pickles

### Halloumi stir fry salad (V)

Halloumi & polenta fries, Iranian fattoush salad & harissa yoghurt

### Lamb Souvlaki tender cooked lamb shoulder

Chargrilled flat breads, braised saffron rice, tzatziki & chilli sauce

### Sticky soy, chilli & honey Hereford beef short ribs

Sesame seed Asian vegetable noodle salad

### Sweet potato falafel burger

Roast sweet potato, falafel, baba ghanoush & wild rocket

### Traditional fish & chips

Beer battered south coast cod, chips & homemade tartar sauce

## BBQ FEAST - COOKED SLOW AND LOW

Finest local meats, slow cooked for a minimum of 6 hours, served on wooden boards with BBQ sides.

### Welsh Shoulder of Lamb

Pomegranate molasses glaze

### Local Suckling Pig - Porchetta

Rosemary & garlic seasoning

### 12hr Hereford Brisket

Black treacle & mustard seeds

### Tamworth Pork Shoulder

Jack Daniels BBQ sauce

### Free Range Rotisserie Chicken

Lemon & thyme brine

## SMALLER EVENING OPTIONS

### **Continental Buffet**

Chefs extensive local cheese selection with artisan breads, crackers, chutneys and sliced fruits,  
locally made pâté selection with soft breads and mixed pickles,  
deli cuts of antipasti & marinated olives

### **Gourmet Snack Buffet**

Mini bacon brioche rolls, chipolata hot dogs & fried onions, cheese & tomato toasties (V)

### **Tamworth Hog Roast**

Local free range pig cooked in a traditional hog roaster, carved by our chef with plenty of crackling,  
sage stuffing, a choice of mustards, Bramley apple sauce, potato, honey & mustard salad,  
house salad & chunky coleslaw

### **Stone Baked Pizza**

Italian style stone baked pizzas, toppings of your choice, cajun spiced wedges,  
house salads & roasted garlic mayo

## EXTRAS

### **Native oysters, caviar & blinis**

Lemon, tabasco, raspberry & shallot vinegar served on dried ice platters, perfect served with drinks

### **Vintage Rowlestone ice cream cart**

Top quality Herefordshire ice cream. Your choice of three flavours, with salted caramel sauces,  
crunchy wafer cones, Cadbury flakes & sprinkles

### **Cake made of cheese**

Local & speciality British cheese, decorated with fresh fruit, artisan biscuits

EDESIA EVENTS

## CHILDRENS MENU

### **Main Course**

#### **Grilled chicken fillets**

with potato wedges & seasonal vegetables

#### **Breaded fresh haddock goujons**

with chips & garden peas

#### **Pasta twists**

with tomato & basil sauce, roasted garlic bread

#### **Sausage & mash**

with onion gravy (vegetarian sausages available)

#### **Cheese & tomato pizza**

with crudités

#### **'Mac & Cheese'**

with seasonal salad

### **Desserts**

#### **Strawberry jelly**

with vanilla ice cream

#### **Chocolate brownie**

with marshmallows & chocolate sauce

#### **Cookie dough**

with toffee pieces

#### **Milk chocolate pots**

with shortbread fingers

#### **Vanilla pancakes**

with caramel sauce

EDESIA EVENTS



## EDESIA EVENTS - STEAKHOUSE & À LA CARTE MENUS

Please select three options per course to design your perfect menu.

### CANAPÉ MENU

#### SEA

**Fresh Scottish salmon tartare** - with beetroot rosti, crème fraîche & caviar

**Seared sesame crusted fresh tuna** - with pickled cucumber & kaffir lime soy sauce

**Mini salt cod fritter** - with pea & tarragon emulsion

**Smoked salmon blinis** - with crème fraîche & caviar

**Thai flavoured mini crab cakes** - with avocado & lime salsa

#### LAND

**Hereford beef carpaccio** - with chive blini with truffle oil & parmesan

**Tamworth belly pork** - with black pudding crisp, crackling powder & cider gel

**Crispy Hereford beef cheek** - with bon bon & wild mushroom ketchup

**Braised Welsh lamb shoulder croquette** - with minted salsa Verde

**Chicken liver parfait** - with crispy chicken skin & red grape chutney

#### PLANT

**Gruyere & cranberry croque monsieur**

**Wye Valley asparagus & aged feta mini tartlet** - with lemon & herb emulsion

**Spiced butternut squash arancini** - with sour cream & deep fried sage

**Whipped Dorstone goats cheese** - with beetroot crisp & black olive caramel

**Compressed watermelon** - with barrel aged feta & balsamic

EDESIA EVENTS

## HEREFORD STEAKHOUSE FINEST AGED HEREFORD BEEF & CELTIC SEAFOOD

*Delivering 35+ day aged Hereford beef, and the freshest Celtic seafood, our Herefordshire pasture-raised beef is reared only 12 miles from our production kitchen. Our award-winning seafood is from day boats harbouring in the Gower Peninsula.*

### BUTCHER'S BLOCK - THE ULTIMATE FEAST EXPERIENCE

English Longbone (Tomahawk)

Hereford Chateaubriand

Côte de Boeuf (Ribeye)

#### Sides

Black truffle mash

Triple cooked tallow chips

Buttermilk onion rings

Market vegetables

Confit garlic & parmesan ciabatta

Rosette mac & cheese

Dirty mash

Dressed bone marrow

Potato & onion terrine

Chilli butter corn on the cob

#### Extras

Whole or half lobster

Seared foie gras

Jacobs ladder

Au Poivre / béarnaise / Chimichurri

Maitre D' butter

Artisan sourdough & chorizo butter

#### Raw Bar

Native oysters

Wye Valley & Severn Oak smoked salmon

Fresh mussels & clams

#### Salads

Classic Caesar - cos, anchovies, crispy bacon, garlic croutons

Golden beetroot & Dorstone goats cheese & walnut dressing

Heritage tomato & buffalo mozzarella, basil pesto

Mudford Quay crab, avocado & bloody mary sauce

EDESIA EVENTS

## SEASONAL À LA CARTE MENUS

### - STARTERS -

#### Spring / Summer

Line caught Gower seabass ceviche - *pickled beetroot, marinated anchovies, oat milk crème fraîche & dill oil*

Hereford beef carpaccio - *egg yolk puree, horseradish granola & pickled shallots*

Gower Peninsula crab tian - *hand picked white meat, cucumber carpaccio, compressed watermelon & pickled fennel*

Pressed chicken terrine - *"Caesar salad" charred baby gem, parmesan custard & crispy parma ham*

Burrata (V) - *heritage tomatoes, grilled peach, tomato consommé & basil oil*

#### Autumn / Winter

Forest of Dean wild boar pâté - *pistachio granola, poached Black Worcester pear, radicchio & honey oat bread*

Spiced brown butter shrimp - *fresh crumpet, pickled cucumber, radish & crispy capers*

Confit duck leg terrine - *liver parfait, pickled blackberries, walnuts & toasted brioche*

Millie Fuille (V) - *miso Roasted cauliflower, Hereford Hop & onion seed puffs, beer pickled onions*

Charred Cornish mackerel - *kohlrabi & Hereford apple salad, parsnip cream tart & coastal herbs*

### - ENTREES -

#### Spring / Summer

Brecon Marsh lamb - *rose harissa rack, shredded shoulder tagine beignet, butternut squash, charred baby courgette & minted salsa verde*

Aged Hereford beef fillet - *crispy tempura monk fish scampi, roscoff onion & potato terrine, lemon & parsley gremolata*

Springfield Farm chicken crown - *chicken thigh terrine, sweetcorn puree, chanterelles, cavolo nero, verjus chicken sauce*

Wye Valley asparagus (V) - *cep mushroom tarte tatin, wilted spinach, crushed jersey royals*

Wild Sea Trout - *English garden pea & wild garlic risotto, crispy pancetta & aged parmesan*

#### Autumn / Winter

Hereford beef fillet - *aged fillet, slow cooked beef cheek, beef fat fondant, mushroom ketchup, beer pickled onion & bone marrow jus*

Tamworth pork fillet wellington - *black pudding, belly & roasted hazelnuts, Herefordshire apple & celeriac tart, mustard seed jus*

Local Estate venison loin - *glazed faggot, Oakchurch cherries, potato & turnip terrine, girolles & port reduction*

Cornish hake fillet - *native lobster ravioli, wilted spinach, lobster bisque & coastal herbs*

Lady Rosetta potato (V) - *Hereford Hop cheese & potato mousse, black garlic ketchup, roasted cep, beer pickled onions & tenderstem*

### - DESSERTS -

Vanilla yoghurt panna cotta - *raspberry gel, pistachio ice cream & tuille crunch*

Brioche bread & butter pudding - *white chocolate parfait & apricot gel*

Taste of Lemon - *glazed lemon tart, citrus posset, lemon & pistachio drizzle cake & raspberry sorbet*

Jaffa Cake pudding - *Seville orange syrup sponge, milk chocolate ganache, orange gel & marmalade ice cream*

Treacle Tart - *poached vanilla pear, stem ginger ice cream & walnut brittle*

Dark chocolate fondant - *Court Farm cherry sorbet & chocolate soil*

## VEGAN À LA CARTE MENUS

### - STARTERS -

Wye Valley asparagus - romesco sauce & Herefordshire apple balsamic, flaked almonds

Chestnut mushroom & tarragon parfait - tomato & chilli jam, grilled sourdough

Heirloom tomato - Heirloom tomatoes & radish, shiso yoghurt

Sweetcorn & courgette fritters - pomegranate, beetroot carpaccio & sweet chilli sauce

### - ENTREE -

Portobello mushroom wellington - caramelised shallots, wilted spinach, squash purée, confit potatoes and port reduction

Roasted jackfruit croquettes - roasted cauliflower rice, tahini cauliflower puree, toasted pine nuts & herb oil

Aubergine & sweet potato tagine - lemon & almond cous cous, apricots, preserved lemon oil

Smoked king oyster mushroom - risotto, butternut squash & crispy sage

### - DESSERTS -

Hazelnut chocolate mousse - fresh raspberry gel & cashew cream

Aquafaba meringue - poached basil strawberries & strawberry sorbet

Herefordshire apple & fig crumble - dairy free ice cream & caramel sauce

Strawberry hibiscus cheesecake - lime curd, vanilla shortbread, pistachio & sorrel

## 5 - 8 COURSE TASTING MENU

1. Amuse-bouche

2. Seared scallop, Trealy Farm chorizo, orchard apple, butternut squash, Tamworth pork belly

3. Credenhill Rabbit ballotine, crispy belly, Jacqueline sauce, pickled carrots, golden raisins

4. Hereford beef fillet, Jacobs ladder, wild mushroom, parsnip, marrowbone

5. Fennel and honey-glazed Madgett's duck breast, orange, sesame confit leg, pak choi

6. Pre-dessert

7. Herefordshire & Worcestershire artisan cheeses with individual garnishes

8. Pistachio mousse, blackberry & kalamansi sorbet

## BREAKFASTS

We can also cater for your locally-sourced Full English breakfast or continental breakfast, menus available on request.

