



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 MENUS

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

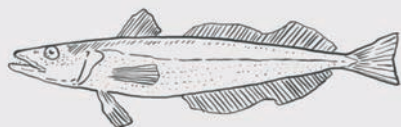
Desserts

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

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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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The Cider Barn Catering

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 salmond, 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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The Cider Barn Catering

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

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The Cider Barn Catering

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

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The Cider Barn Catering

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

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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

The Cider Barn Catering



Megan Lyke Catering

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

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



NOT TOO TOP NOSH

STARTER

MEAT

Ham and smoked hock roll, cider jelly, piccalilli emulsion
Duck liver parfait, sourdough and red onion marmalade
Pressed pork & confit chicken terrine, caponata dressing

FISH

Prawn cocktail, homemade brown bread
Mini fish cakes, tartar sauce
Peppered mackerel terrine with smoked potato salad

VEGGIE

Cauliflower panna cotta, walnut pesto
Heritage carrot terrine, apple gel & roasted hazelnut
Caramelised onion blue cheese tart

MAIN

MEAT

Butter poached chicken, potato fondant, chicken jus
Belly of pork, caramlised apple with champ potato own juices
Slow-cooked blade of beef, smoked potato duchess with roasted onion purée

FISH

Pan-roasted salmon, chicory & courgette bhaji & spiced jus
Roasted cod, chorizo cassoulet
Grilled sea bream, clam chowder with Anya potato, butter samphire

VEGGIE

Chickpea & watermelon curry
Salt-baked celeriac, truffle lentil with red wine glaze
Potato gnocchi, petit pois, wild roquette shaved Parmesan

DESSERT

Sticky toffee pudding with homemade vanilla ice cream and toffee sauce
Vanilla panna cotta with granola
Berry messy parfair, fruit coulis & mint
Crème brûlée with shortbread
Lemon posset with basil and strawberry
Chocolate brownie with chocolate sauce, chunky peanut butter ice cream
Cheese

TOP NOSH

STARTER

MEAT

Vanilla carpaccio of beef with truffle oil and Parmesan crisp
Herefordshire picnic
Smoked duck salad with beetroot jelly & watercress salad

FISH

Octopus terrine with ham hock fritter salsa verde
Pan-seared scallops, compressed watermelon with chorizo dressing
Pomegranate-cured salmon, wasabi yoghurt and caviar

VEGGIE

Burrata, veg salad with a lemon dressing
Pea panna cotta with whipped feta and chive oil
Butternut squash & rosemary terrine with Brie de Meux

MAIN

MEAT

Beef two ways, celeriac textures & fondant potato, beef jus
Rack of lamb, onion soubise with pommes anna, red currant rosemary jus
Pan-roasted duck breast, parsnip vanilla purée & cherry sauce

FISH

Whole Dover sole with brown shrimp butter
Chunk of cod with saffron shellfish cassoulet with rouille
Wild sea trout with samphire and squeak with salsa verde

VEGGIE

Rigatoni pasta, cep and truffle with shaved pecorino
Artichoke and chicory tart
Vegetarian wellington with herb sauce

DESSERT

White chocolate and strawberry trifle
Hot chocolate fondant with peanut butter ice cream
Valrhona chocolate pavé with caramelised banana and Frangelico marshmallows
Chocolate tart with kumquat marmalade soaked in Cointreau
Trio of lemon desserts
Pear tartin with blue cheese ice cream

NOSH	
STARTER	
MEAT	
Duck rillettes, apple & radish salad, sourdough toast with cornichon butter	
Chicken & goats cheese boudin, sun-blush tomato tapenade and basil pesto	
Truffle mac & Hereford hop cheese with belly pork and crackling	
FISH	
Terrine of smoked salmon, avocado ice cream	
Crab & prawn cocktail with cucumber jelly	
Beetroot-cured mackerel with toasted hazelnut and apple salad	
VEGGIE	
Goat cheese, roasted beets salad	
Truffle egg and soldiers	
Twice-baked cheese soufflé with caramelised walnuts	
MAIN	
MEAT	
Duck leg, Asian veg and black bean with a lime ginger dressing	
Gentleman relish shank of lamb with bubble and squeak, lamb jus	
Braised beef, truffle mash, panko carrots, pea purée	
FISH	
Roasted bass, sweet potato fondant with tamari glaze	
Smoked haddock risotto with poached duck egg	
Roasted cod, lentil with mustard and caper dressing	
VEGGIE	
Cauliflower steak, tamari glaze, baba ganoush	
Wild mushroom spinich pithivier	
Bubble & squeak risotto with poached duck egg	
DESSERT	
Hazelnut parfait, passion fruit	
Cappucino semifreddo, hot milk & cinnamon doughnut	
Tonka bean rice pudding with seasonal fruit compote	
English trifle	
Fig pudding, fig compote & port reduction	
Pineapple tartin with Malibu ice cream	
Baked vanilla cheesecake, salted caramel drizzle, candied nuts	
Cheese	

FORK N EASY
A delivered hearty 2-course **drop-off meal** for 8 or more people.
Choose one main, a potato dish, two sides of vegetables and a pudding.

MAIN	
MEAT	
Dry aged beef wellington	
Beef bourguignon	
Braised Herefordshire beef cheek	
Slow-cooked chunky chilli con carne with spiced rice	
Lamb hotpot	
Duck cassoulet	
Classic chicken chasseur	
Pork belly with chorizo cassoulet	
Fat sausages with caramelised onion jus & crispy onion	
PIES	
Beef, chorizo & blue cheese	
Chicken mushroom & tarragon	
Butternut squash, feta & sage (V)	
A luxury fish	
Cod & chorizo	
Cottage/shepherd	
VEGGIE	
Chickpea and carrot curry and rice (V)	
Vegetarian wellington (V)	
SIDES	
POTATOES	VEGETABLES
Creamed mash - plain or smoked	Seasonal medley of green
Dauphinoise	Braised red cabbage
Buttered new potatoes	Roasted root
Pommes anna	Seasonal selection
Champ	Cauliflower cheese
Lyonnsaise	Seasonal root purée
Roast	Buttered roasted hispi
Fondant	Roasted or charred Mediterranean
DESSERT	
Bread & butter pudding	
Treacle tart	
Sticky toffee pudding	
Seasonal crumble	
Bakewell tart	
Treacle sponge	
Boozy trifle	
Rice pudding with seasonal fruit compote	
Apple tartin	
Lemon tart	

HOT CANAPÉS

HOT CANAPÉS (WITH DIPS & GLAZES)

Cocktail sausages
Traditional pork
Lamb chilli & garlic cocktail
Pork, tomato and basil

DIPS & GLAZES

Mustard mash dip
(recommended with traditional pork)
Redcurrant & rosemary
(recommended with lamb, chilli & garlic cocktail)
Sage & onion compôte
(recommended with pork, tomato and basil, or traditional pork)
Honey, soy and mustard
(recommended with all of them)
Maple, harissa and mustard
(recommended with all of them)
Sticky BBQ
(recommended with pork, tomato and basil and traditional pork)

ARANCINI

Tomato and basil with pecorino mayonnaise
Paella with saffron mayonnaise
Truffle
Sweetbreads with rosemary and onion cream

HOT CANAPÉS

Wild mushroom and roast garlic tumbleweed
Mini baby jackets with caviar
Mini burgers
Lamb kofta with coriander pea yoghurt
Thai fish cakes
Gruyeres
Tempura of prawn with chilli coriander dip
Bacon and egg with hollandaise
Cockle popcorn
Steak, chip and bearnaise sauce
Smoked haddock croquettes with pea puree
Pork crackling with rosemary salt and apple vanilla dip
Parma ham and Gruyere croquettes
Oysters in panko
Deep-fried Brie with cranberry relish
Thai fish cakes or crab cakes
Beef croquettes with demi-glaze gel
Chicken satay with peanut butter dip
Crispy chicken with curry mayonnaise
Rosemary panko baby monkfish with tartar sauce



COLD CANAPÉS

COLD CANAPÉS

- Duo of salmon on rye
- Lime soy tuna
- Compressed melon with whipped minted feta
- Compressed melon with whipped goats and truffle
- Mini Yorkshire pudding with Hereford roast beef
- Spiced tomato and goats cannelloni
- Smashed pea and mint crostini
- Salmon sushi
- Deviled eggs
- Root veg crisps with aoli
- Smoked salmon on a potato cake
- Truffle potato with crème fraîche and caviar
- Quail eggs with caviar
- Marrow custard vol-au-vent with beef and pea caponata
- Chargrilled courgette with goat cheese wrap
- Pear and blue cheese wrap
- Prawn and avocado with bloody mary mayonnaise wrap
- Cheese scones, Brie and pickled pear
- Beetroot-cured salmon with hazelnut & apple en croûte
- Mini taco of prawn
- Ham hock and guinea fowl terrine
- Parmesan shortbread fingers
- Quesedillas with chicken and avocado mousse
- Thai chicken noodle salad in a Thai cracker
- Smoked salmon & lemon-infused salsify
- Cheese straws

BUTCHERS BLOCK

BESPOKE PRICING

BUTCHERS BLOCK

- T-Bone
- Ribeye
- Sirloin
- Fillet
- Homemade beef burgers
- Chunky mixed grill

PORK

- Pork chops
- Cumberland sausage rings
- Spare ribs

LAMB

- Lamb cutlets

CHICKEN

- Butterfly
- Drumsticks and thighs
- Spatchcock

SIDES

- Beer battered onion rings
- Flat-cap mushrooms
- Roasted tomato on the vine
- Skin-on triple cooked chips
- Herb and truffle butter
- Hereford Hop mac and cheese
- Blue cheese Welsh rarebit

SAUCES

- Béarnaise
- Chimichurri
- Peppercorn
- Blue cheese
- Dianne mushroom



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.

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

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 souffle (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 brulée - 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 Herfordshire’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 & caperaïoli

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 Madgett's 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 Cook's brioche burger buns
Fresh flatbreads
Seeded Ledbury loaf
Jacket potatoes & farm butter
Grated cheese & sautéed 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

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

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

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

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

Mudeford Quay crab, avocado & bloody mary sauce

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 & costal 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*

EDESIA EVENTS

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.

EDESIA EVENTS

