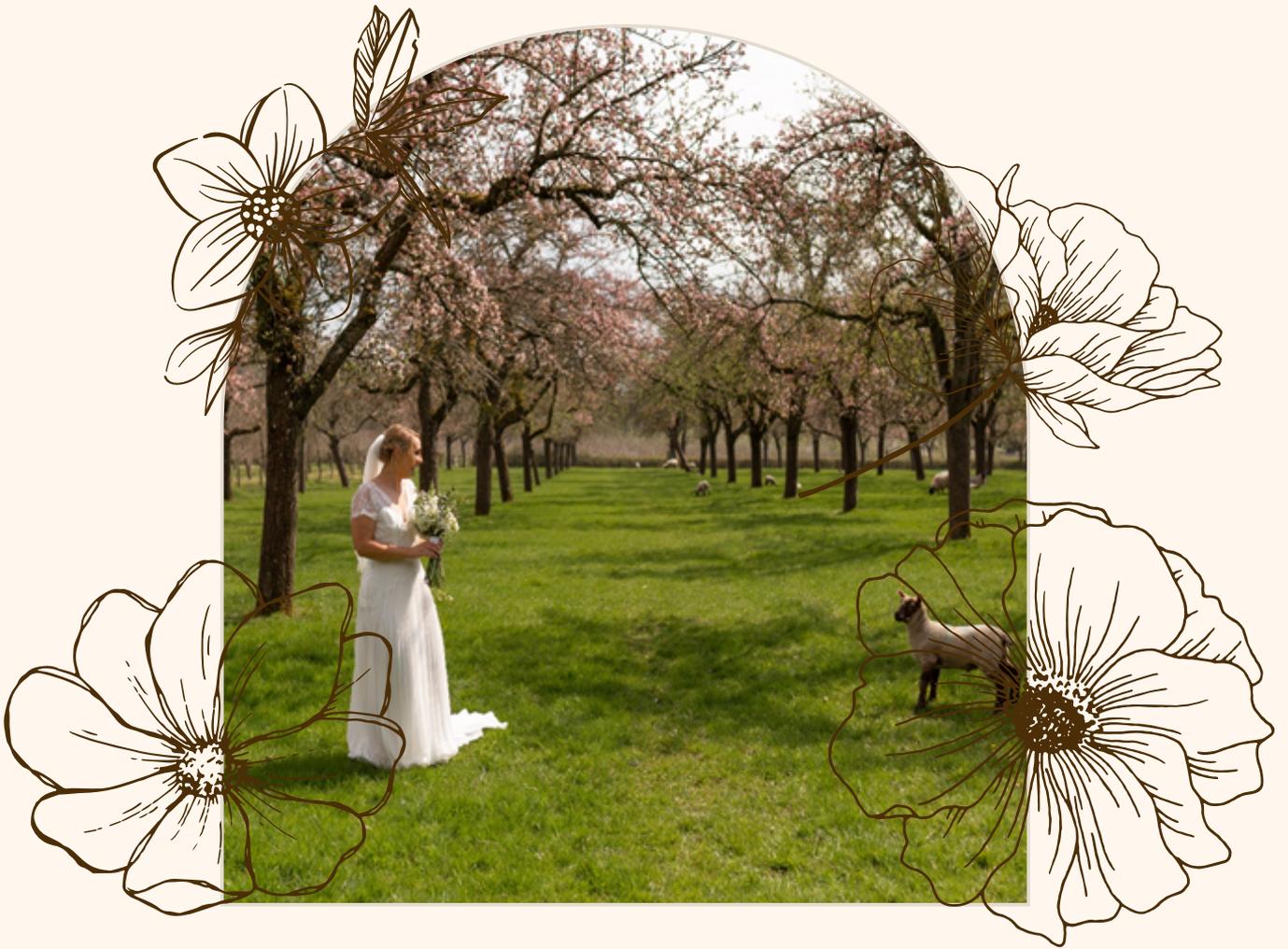


ESTD.  1816

# SHEPPY'S

HOUSE OF CIDER



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WEDDINGS AT SHEPPY'S

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# OUR VENUE

We love hosting weddings here at Sheppy's Cider Farm.

We offer a unique and rustic venue, where your day is filled with endless picture opportunities, amazing cider and top-quality food.

Every wedding is different, and we know how important even the little details can be. If you are thinking about having your wedding here at Sheppy's, then we would love to discuss how we can help you celebrate your special day.

We've been based at Three Bridges Farm for over 100 years and have had the pleasure working with many local businesses. This means if you host your wedding at Sheppy's we are able to support with additional wedding services such as photography and marquee hire.



# THE HOUSE OF CIDER

What could be more unique than enjoying your wedding breakfast in a beautiful old cider mill which has been sympathetically restored to what is now the House of Cider.

Hiring our House of Cider will give you exclusive access to the whole venue.

**From £1,500**

**Suitable for up to 70 guests for wedding breakfast and up to 150 evening guests.**



# THE OLD BARN

Our Old Barn is a newly converted venue in a converted cider store. The space includes a mezzanine area and access to a private outdoor space. Suitable for a sit down meal, drinks reception or evening party.

**From £1,400**

**Suitable for up to 60 guests for wedding breakfast and up to 100 evening guests.**



# THE STABLE ROOM



Sitting behind an open courtyard, our Stable Room is the perfect venue for welcome drinks, sit down meal or to dance the night away.

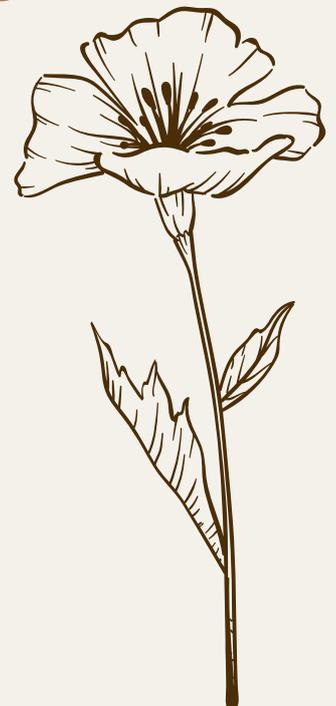


The Stable Room can be hired separately from the rest of the venue or is included with the House of Cider.

**From £1,000**



**Suitable for up to 40 guests for wedding breakfast and up to 50 evening guests.**



# THE VAT



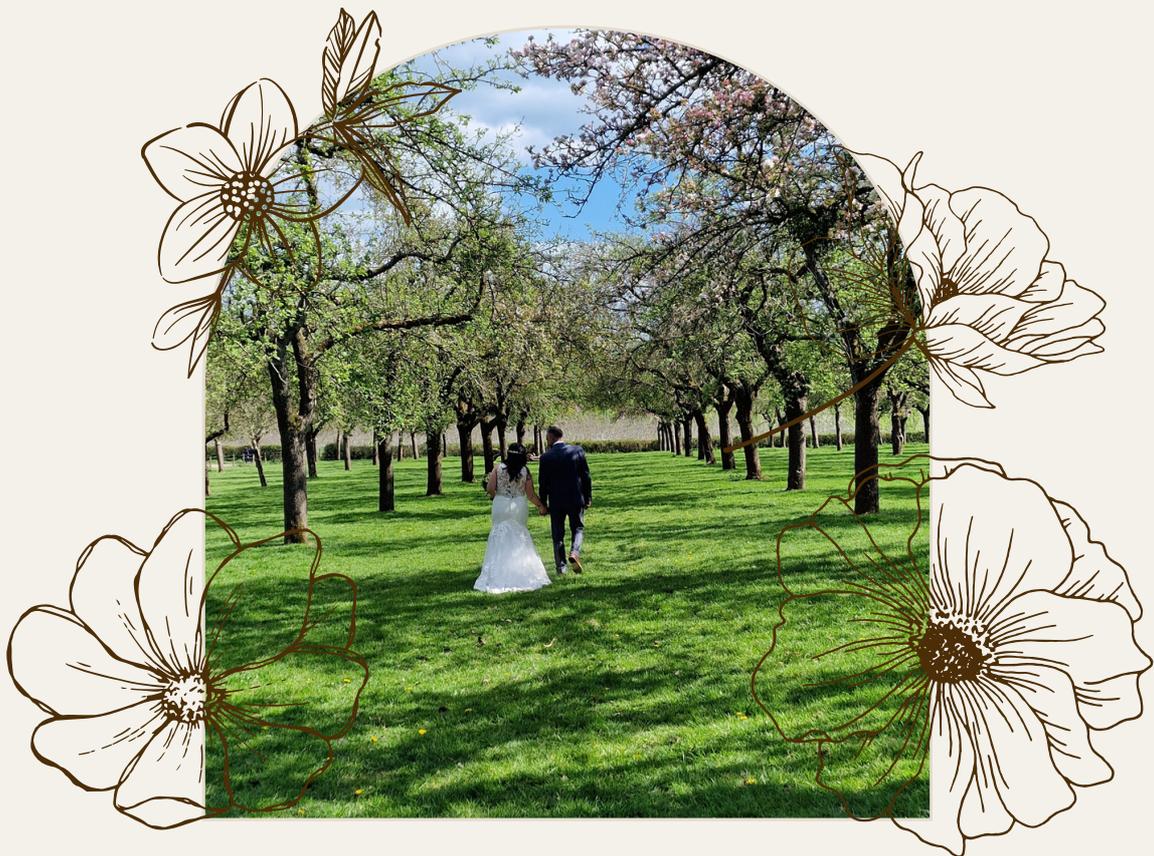
Our Vat is created from a beautiful vintage oak cider vat, this intimate space is perfect for those extra special occasions. Suitable for a drinks reception, an intimate wedding venue or as a private space for the wedding party.

**From £750**

**Suitable for up to 10 guests for  
wedding breakfast.**

# CEREMONIES

Here at Sheppy's Cider we have lots of possibilities for ceremonies which can be held in various beautiful locations across the site. From the intimate 'I Do' standing in a glorious converted cider barrel to a ceremony surrounded by apple trees in our orchards, anything is possible.



We are only able to offer celebrant led ceremonies but this means there are no restrictions and you can include spiritual and/or religious content if you wish.

# OUR MENUS

Here at Sheppy's we pride ourselves in the highest quality service, food and drink. Our team has worked tirelessly to bring you the very best of Somerset.

We believe our variety of dining options offer something for everyone, no matter the occasion.

Sample Menus Only



# SET DINING MENU A

## Starters

- Homemade soup of the day served with crusty bread roll (V, GF\*)
- Ham hock terrine with rocket salad and cider and apple chutney (GF\*)
- Blue cheese, poached pear and toasted walnut salad with a spiced sherry dressing (V, VG\*)

## Mains

- Supreme of chicken in a wild mushroom cider and cream sauce served with roasted thyme and garlic potatoes (GF)
- Crackled belly pork with baked apple, dauphinoise potatoes with a black pepper and cider sauce (GF)
- Creamy baby vegetable risotto topped with fresh parmesan shavings and root vegetable crisps (V, VG\*)

All served with and a selection of fresh seasonal vegetables.

## Desserts

- Classic lemon tart with a fruit coulis (V)
- Belgian chocolate brownie with clotted cream or ice cream and warm chocolate sauce (V, VG\* & GF\*)
- Sheppy's cider and orchard apple bread pudding (V)
- Poached Pear in Sweet Cider with vegan ice cream (VG, GF)

## Tea and Coffee

V Vegetarian, VG Vegan, GF gluten free, \* alternative available

# SET DINING MENU B

## Starters

Homemade soup of the day served with crusty bread roll (V, GF\*)

Homemade Chicken Liver Pâté served with Gold Medal chutney and charred sourdough bread (GF\*)

Sheppy's Cider-poached Salmon served with prawn and apple salad dressed with lemon mayonnaise and crusty bread roll (GF\*)

## Main Courses

Slow Cooked Braised Beef with Apples and Sheppy's Cider served with creamy mash (GF\*)

Chicken Chasseur served with garlic and thyme roasted potatoes in a rich red wine, tomato, mushroom and tarragon sauce (GF\*)

Supreme of Cod Topped with Garden Herb and Parmesan Crust served with lemon and cider beurre blanc sauce and mint and spring onion new potatoes

Vegan Goats Cheese served with roast plum tomato, caramelised onion tart, roast pepper salad and mint and spring onion new potatoes (VG,\*GF)

**All served with and a selection of fresh seasonal vegetables.**

## Desserts

Sheppy's Sticky Toffee Pudding served with clotted cream (V)

Sheppy's Cider-Poached Pineapple served with orange sorbet and toasted coconut (VG,GF)

Mixed Berry Eton Mess served with fresh cream and meringue (GF)

## Tea and Coffee

V Vegetarian, VG Vegan, GF gluten free, \* alternative available

# INFORMAL DINING BUFFET

## **Please choose three of the following options:**

Crackled leg of pork      Sheppy's cider glazed gammon  
Crown of turkey      Topside of beef  
Beef and ale pie      Chicken Ham and leek pie  
Warm Savoury Tarts(V)      Falafel and courgette Bhajis (v)  
Oven baked spinach Ricotta Frittata (V)

## **Served with four of the following options:**

Baby leaf salad      Homemade coleslaw  
Potato salad      Seasonal vegetables  
Spicy jacket wedges      Crispy roast potatoes  
Minted new potatoes      Celery, nut and sultana salad  
Mixed bean and saffron rice      Tomato, red onion and  
cucumber salad

## **Finished with three of the following options:**

Sheppy's orchard apple and cinnamon crumble  
Lemon Jamaican crunch pie  
Toffee and pecan cheesecake  
Sheppy's cider bread pudding  
Chocolate and salted caramel torte

Tea and Coffee



## FINGER BUFFET

**Choose eight of the following options:**

Selection of freshly prepared sandwiches

Smoked cheese croquettes

Mixed Mediterranean olives

Homemade flatbreads with hummus

Ham, red onion, and cheddar cheese quiche

Homemade Scotch eggs

Buttermilk chicken goujons with sweet chilli jam

Roasted potatoes with thyme and garlic

Crudities with a range of dips

Handmade sausage rolls

Goats' cheese, spinach and pine nut quiche

Vegetarian spring rolls with sweet chilli sauce

Lemon tart with raspberry

Flavoured macarons

Chocolate brownie bites

Melon and pineapple platter

Mini Homemade scones topped with Jam and  
clotted cream.



## CANAPÉS MENU

Profiteroles with wild mushroom duxelles (V)

Barber's cheddar cheese tartelette with onion  
marmalade (V)

Butchers cocktail sausage with honey and sesame

Mini Yorkshire pudding with rare roast beef and  
horseradish

Lamb mint kofta with mint yogurt dip

Brie and cranberry melt (V)

Ham hock terrine with Gold Medal chutney

Smoked mackerel pate with chilli jam

Smoked salmon blini with sour cream and chives



# BBQ MENU

## Choose four of the following options:

- Steak Burger
- Marinated chicken legs (3 ways)
- Salmon and king prawn skewers with sweet chilli marinade
- Butchers' pork and cider sausages
- Spicy lamb koftas
- BBQ marinated belly pork slices
- Chicken and pineapple skewers
- Falafel burgers (V)
- Halloumi and vegetable kebab (V)

## Served with:

- Spicy barbecue sauce
- Sautéed onions
- Crispy roast potatoes with thyme and garlic
- Spicy jacket wedges
- Baby leaf salad and coleslaw
- Rice and five bean salad
- Selection of breads and complementary sauces

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## Two course option includes three of the following options:

- Sheppy's orchard apple and cinnamon crumble
  - Lemon Jamaican crunch pie
  - Toffee and pecan cheesecake
  - Sheppy's cider bread pudding
  - Chocolate and salted caramel torte
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## HOG ROAST

Whole, slow-roasted, locally bred pig

**served with**

Fresh rosemary and orchard apple sauce

Sage and onion stuffing

Crispy roast potatoes with thyme and garlic

Spicy jacket wedges

Freshly baked bread rolls

Baby leaf salad

Tomato, cucumber and spring onion salad

Homemade coleslaw

Mediterranean pasta salad

Minimum Guests: 80

# WEDDING PACKAGES

## Sheppy's Package

Includes

- Welcome Prosecco with canapes
- Three course set dining menu with wine on table
  - Prosecco for toast
  - Hog Roast for evening food

**£93.50 per day guest**  
**£32.50 per evening guest**

## Cider Package

Includes

- Welcome cider with canapes
- Three course set dining menu with cider on table
  - Prosecco for toast
  - BBQ for evening food

**£81.50 per guest**  
**£22.95 per evening guest**

## Farm Package

Includes

- Informal dining buffet
- Prosecco for toast
- Pasties for evening food

**£47.95 per guest**  
**£8 per evening guest**

Based off minimum day guests 30. Minimum evening guests 80.

All packages can be tailor-made.

Prices valid for 60 days

# WEDDING PACKAGES

## Dabinett Package

Includes

- Welcome Cider with canapes
- Two course BBQ with cider on table
  - Prosecco for toast
- Cheeseboard for evening food

**£66.50 per day guest**  
**£12.50 per evening guest**

## Kingston Black Package

Includes

- Welcome prosecco
  - Hog Roast
  - Prosecco for toast
- Toasted marshmallows for evening food

**£50.50 per guest**  
**£9 per evening guest**

## Falstaff Package

Includes

- Welcome Cider
- Informal dining buffet
  - Prosecco for toast
- Sausage and bacon baps for evening food

**£49.95 per guest**  
**£7 per evening guest**

Based off minimum day guests 30. Minimum evening guests 80.

All packages can be tailor made.

Prices valid for 60 days

# ADDITIONAL SERVICES

We've been based at Three Bridges Farms for over 100 years and have had the pleasure working with many local businesses. It is because of our close relationships with businesses across Somerset that we are able to offer competitive rates for many additional wedding services.



# CONTACT US

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