

# 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. We can also cater for any dietary requirements.

Sample menus only.  
Prices are valid for up to 60 days.



# BUFFET MENUS

## 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 macaroons  
Chocolate brownie bites  
Melon and pineapple platter  
Mini Homemade scones topped with Jam and clotted cream.

Unlimited Tea and Coffee

**£24.50 per person**  
**Minimum Guests: 15**

Add additional items for £2.40  
per person per selection

## Set Buffet

Your buffet includes following options:

Selection of freshly prepared sandwiches  
Handmade sausage rolls  
Vegetarian spring rolls with sweet chilli sauce  
Handmade vegetarian quiche squares  
Handmade Basil and cheese twists  
Mini sausages with honey and sesame glaze

Scones with clotted cream and jam  
Chocolate brownie bites  
Flapjack squares

Unlimited tea and coffee

**£19.25 per person**  
**Minimum Guests: 15**



# BUFFET MENUS

## Informal Dining Buffet

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

Crackled leg of pork

Crown of turkey

Beef and ale pie

Warm savoury tarts (V)

Oven baked spinach and ricotta frittata (V)

Sheppy's cider glazed gammon

Topside of beef

Chicken Ham and leek pie

Falafel and courgette bhajis (V)

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

Baby leaf salad

Potato salad

Spicy jacket wedges

Minted new potatoes

Tomato, red onion and cucumber salad

Homemade coleslaw

Seasonal vegetables

Crispy roast potatoes

Celery, nut and sultana salad

Mixed bean and saffron rice

**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

**£36.95 per person**

**Minimum Guests: 30**

# OUTDOOR DINING

## Hog Roast

Whole, slow-roasted, locally bred pig  
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

**£32.50 per person**

**Minimum Guests: 80**



## BBQ

Choose four of the following options:

Steak Burger  
Marinated chicken legs  
Salmon and king prawn skewers with  
sweet chilli marinade  
Butcher's pork and cider sausages  
Spicy lamb koftas  
BBQ marinated pork belly slices  
Chicken and pineapple skewers  
Falafel burger (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  
Homemade coleslaw  
Rice and five bean salad  
Selection of breads

**£22.95 per person**  
**Minimum Guests: 35**

# SET DINING 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  
(GF, 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 (GF, 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

**£27 two course**

**£34.50 three course**

**Minimum Guests: 25**

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

# SET DINING 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

**£27 two course**

**£34.50 three course**

**Minimum Guests: 25**

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



# DRINKS PACKAGES

## **The Elderflower Package**

Sheppy's Cider with Elderflower (4% abv)

£2.10 / 125ml glass

Sparkling Elderflower Presse

£1.85 / 125ml glass

## **Traditional Still Cider Package**

Sheppy's Traditional Medium Cider (6% abv)

£2.10/ 125ml glass

Sheppy's Apple Juice

£1.85/ 125ml glass

## **Sparkling Package**

Italian Prosecco (11% abv)

£27.00 per bottle

Sheppy's Fine Perry (7.4% abv)

£2.10/ 125ml glass

Sparkling Elderflower Presse

£1.85 / 125ml glass

## **Seasonal Package**

Sheppy's Mulled Cider (5.4% abv)

£2.85 / 125ml glass

Sheppy's Mulled Apple Juice

£2.60 / 125ml glass



ESTD. 1816  
**SHEPPY'S**  
HOUSE OF CIDER

## GET IN TOUCH

events@sheppyscider.com  
01823461233

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WWW.SHEPPYSCIDER.COM