

# 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.

Prices Valid for 60 days





# SET DINING MENU

## Starters

Homemade soup of the day (V, GF available)

Ham hock terrine with rocket salad and cider and apple chutney (GF available)

Blue cheese, poached pear and toasted walnut salad with a spiced sherry dressing (V, VG available)

## 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 available)

## 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 available)

Sheppy's cider and orchard apple bread pudding (V)

Poached Pear in Sweet Cider with vegan ice cream (VG, GF)

Tea and Coffee

**£32.00 per person**

**Minimum Guests: 25**

(V Vegetarian, VG Vegan, GF Gluten Free)



## CHILDREN'S SET DINING MENU

### Mains

Supreme of chicken in a wild mushroom and cream sauce served with roasted thyme and garlic potatoes (GF) (£3 surcharge)

Sausages, cod or chicken goujons served with chips and peas (V&GF available)

### Dessert

Belgian chocolate brownie with clotted cream or ice cream and warm chocolate sauce (V, VG & GF available) (£3 surcharge)

Ice cream (V, VG & GF available)

**£9.95 per person**



## INFORMAL DINING BUFFET

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

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

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

Mixed leafy salad   Summer coleslaw  
Potato salad   Seasonal vegetables  
Spicy jacket wedges   Crispy roast potatoes  
Minted new potatoes   Sweet potato fries  
Celery, nut and sultana salad   Mixed bean and saffron rice  
Tomato, red onion and cucumber salad

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

Warm seasonal crumble  
Raspberry white chocolate cheesecake  
Banoffee pie  
Fresh fruit salad (VG, GF)  
Sheppy's cider and orchard apple bread pudding  
Chocolate tart (VG available)

Tea and Coffee

**£30.95 per person**

Minimum Guests: 30

(V Vegetarian, VG Vegan, GF Gluten Free)



## FINGER BUFFET

**Choose eight of the following options:**

Selection of freshly prepared sandwiches:

Egg and mayonnaise, Beef and horseradish, Ham  
and tomato, Cheese and chutney

Smoked cheese croquettes

Mixed Mediterranean olives

Homemade Flatbreads with humous

Ham, red onion and cheddar quiche

Tomato, cheddar and chutney quiche

Ham hock and chicken terrine, apple puree

Buttermilk Chicken goujons with a sweet chilli jam

Sea salted roasted new potatoes with thyme

Smoked salmon croutes, basil crème fraiche

Red onion and goats' cheese tartelettes

Crudities with sour crème and chive dips

Cucumber and humous bites

Homemade sausage rolls

Lemon tart, raspberry

Chocolate brownie bites

Melon and pineapple platter

Mini fruit meringues

If you would like more choice

Add additional items @ £2.20 per person per  
selection.

**£19.50 per person**

Minimum Guests: 15



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## 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 (GF available)

Smoked mackerel pate with chilli jam

Smoked salmon blini with sour cream  
and chives (GF available)

**£2.50 per canapé**

**or four for £8.50**

Minimum Guests: 25



## FULL AFTERNOON TEA MENU

Selection of finger sandwiches to include:

Egg mayonnaise with cress;

Honey roast ham, grainy mustard and vine tomato;

Local smoked salmon with cream cheese and pickled  
cucumber;

Chicken with tarragon mayonnaise

Savoury tartlets

Basil parmesan twists

Scotch eggs

Cream and fruit meringues

Macaroons

Victoria sandwich

Millionaire's shortbread

Lemon drizzle cake

Freshly baked scones with local clotted cream and  
strawberry preserve

Tea and Coffee

**£19.50 per person**

Minimum Guests: 15

(Vegetarian, Vegan, Dairy and Gluten Free alternatives available)



## BBO MENU

**Choose four of the following options:**

- Butcher's Burger
- Marinated chicken legs (3 ways)
- Salmon and king prawn skewers with sweet chilli marinade
- Butcher's pork and cider sausages
- Spicy lamb koftas
- Belly pork slices
- Chicken pineapple skewers
- Falafel burgers(V)
- Halloumi button mushroom sweet pepper courgette onion kebab (V)

**Served with:**

- Spicy barbecue sauce
- Sautéed onions
- Crispy roast potatoes with thyme and garlic
- Spicy jacket wedges
- Mixed leaf salad, coleslaw,
- Tomato red onion cucumber,
- Rice and 5 bean salad
- Selection of breads and complementary sauces

**£19.75 per person**

Minimum Guests: 35





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## HOG ROAST

Whole, slow-roasted, locally bred pig

**served with**

Fresh rosemary and orchard apple sauce

Sage and onion stuffing

Spicy jacket wedges

Garlic roasted potatoes

Freshly baked bread rolls

Selection of sauces

Mixed leaf salad

Homemade summer coleslaw

**£28.50 per person**

Minimum Guests: 80

# CONTACT US

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