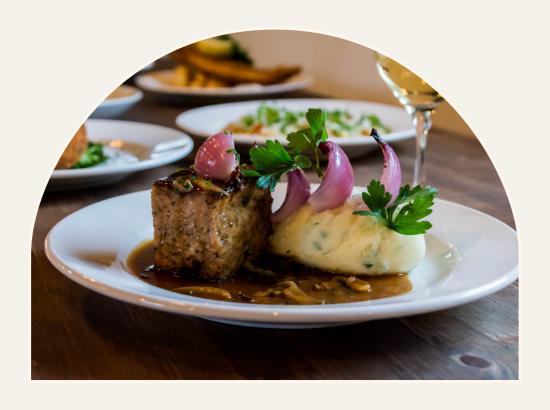


Here at Sheppy's we pride ourselves in the highest quality service, food and drink. Our team has worked tirelessly to bring you the very best of Somerset.

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

Prices Valid for 60 days





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)



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



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)



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



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



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)

BBQ 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



CONTACTUS

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