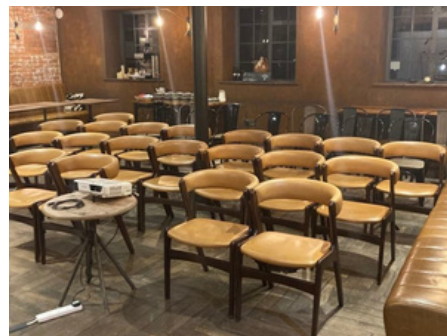


ESTD.  1816

SHEPPY'S

HOUSE OF CIDER



CORPORATE EVENTS
AT SHEPPY'S

Table of Contents

03 Our Venue

08 Our Menus

16 Entertainment

18 Contact Us

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There's more to
Sheppy's than cider,
the characterful venue
and atmospheric
setting provides the
perfect location.

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OUR VENUE



Here at Sheppy's House of Cider we have a variety of function rooms catering to all types of corporate events.

Having your event at a cider farm comes with some great benefits, including picturesque orchards, award winning cider at your fingertips and locally sourced food including from right here on the farm.

THE RESTAURANT

Maximum Capacity: 70

Our main restaurant is split across two levels, you can either hire just the upper level or the whole venue.

When hiring the restaurant you will have exclusive use of the main House of Cider building including the bar.

Hire of the restaurant is only available after 5pm.



Suitable for presentations, staff parties or keynote speeches.



THE STABLE ROOM

Maximum Capacity: 40

Our Stable Room is suitable for almost all events. Sitting beside an open courtyard it is located within easy distance of all our facilities and is completely accessible. We have a variety of room layouts available from theatre to banquet.

**Suitable for
presentations, evening
dining or training days.**



THE MEZZANINE



Maximum Capacity: 25

Our Mezzanine is an atmospheric space located in the upstairs of our restaurant overlooking our farm shop. The space is a great place to use for a presentation and lunch as can be set up for both functions.

**Suitable for presentations,
business brunch or
networking evening.**

THE VAT

Maximum Capacity: 10

Our Vat is created from a beautiful vintage oak cider vat, during the summer months this intimate space is perfect for those smaller occasions.

Suitable for business lunch or networking reception.



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

Prices are valid for up to 60 days



DELEGATE PACKAGES

Full Day Delegate Package

Tea and coffee with freshly baked Danish pastry.

Mid-morning tea and coffee and biscuits.

Lunch

Freshly Baked Jacket Potatoes with a mixed salad garnish and cheese, beans or coleslaw.

OR

Sheppy's cider glazed ham and cheese ploughman's freshly baked bread and award-winning chutney.

Served with
Sheppy's apple juice
Tea and Coffee

Mid-afternoon tea and coffee with a home-made cake selection.

This includes:

Room hire and equipment
Free Wi-Fi
Delegate stationary
Jugs of iced tap water

Half Day Delegate Package

Tea and coffee on arrival.

Mid-morning or mid-afternoon tea and coffee with a home-made cake selection.

Lunch

Freshly Baked Jacket Potatoes with a mixed salad garnish and cheese, beans or coleslaw.

OR

Sheppy's cider glazed ham and cheese ploughman's freshly baked bread and award-winning chutney.

Served with
Sheppy's apple juice
Tea and Coffee

This includes:

Room hire and equipment
Free Wi-Fi
Delegate stationary
Jugs of iced tap water

SET DINING A

Starters

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

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)

SET DINING B

Starters

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

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)

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

BUFFET MENUS

Finger Buffet

Choose 8 of the following options:

Selection of freshly prepared sandwiches
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 with apple puree
Buttermilk chicken goujons with sweet chilli jam
Sea salted roasted potatoes with thyme
Smoked salmon croutes with basil crème fraiche
Red onion and goats' cheese tartelettes
Crudities with sour crème and chive dips
Cucumber and humous bites
Handmade sausage rolls

Lemon tart with raspberry
Chocolate brownie bites
Melon and pineapple platter
Mini fruit meringues

Unlimited tea and coffee

Add additional items for £2.20 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



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 Ricotta Frittata (V)

Sheppy's cider glazed gammon

Longhorn Topside of beef

Chicken Ham and leek pie Long horn

Falafel and courgette Bhajis (V)

Served with four of the following options:

Mixed leafy salad

Potato salad

Spicy jacket wedges

Minted new potatoes

Celery, nut and sultana salad

Tomato, red onion and cucumber salad

Summer coleslaw

Seasonal vegetables

Crispy roast potatoes

Sweet potato fries

Mixed bean and saffron rice

Finished with three of the following options:

Warm seasonal crumble

Banoffee pie

Chocolate tart

Raspberry white chocolate cheesecake

Fresh fruit salad

Sheppy's cider and orchard apple bread pudding

Tea and Coffee

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
Mixed leaf salad
Homemade summer coleslaw
Pasta salad

BBQ

Choose 4 of the following options:

Sheppy's Longhorn Burger
Marinated chicken legs
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 Burger (V)
Halloumi and vegetable kebab (V)

Served With:

Spicy Barbecue sauce
Sautéed onions
Crispy roast potatoes with
thyme and garlic
Spicy jacket wedges
Mixed leaf salad
Homemade summer coleslaw
Rice and five bean salad
Selection of breads



SPECIALITY MENUS

Afternoon Tea

Your menu includes a selection of:

Freshly prepared sandwiches including:

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

Scotch eggs

Handmade Basil and cheese twists

Scones topped with clotted cream and jam

Cream and fruit meringues

Macaroons

Victoria sandwich

Millionaire's shortbread

Lemon drizzle cake

Tea and coffee

Upgrade to a Sparkling Afternoon Tea and include a glass of Perry

Additional £3.50 per person

Canapes

Profiteroles with wild mushroom duxella

Barber's cheddar cheese tartelette with onion marmalade

Butcher's cocktail sausage with honey and sesame glaze

Mini Yorkshgire pussing with rare roast beef and horseradish

Lamb mint kofta with mint yogurt dip

Brie and cranberry melt

Ham hock terrine with Gold medal chutney

Smoked mackerel pate with chilli jam

Smoked salmon blini with sour cream and chives

Minimum Guests: 30



ENTERTAINMENT



Hosting your event at a cider farm means you and your guests get to enjoy more than just room hire.

Here at Sheppy's we want to ensure you have lasting memories of your visit and have a few options to help add to your experience.

GIFT SETS

Why not organise a gift set for your guests to take home. From a Sheppy's pint glass to a gift bag with six ciders, we are happy to tailor the offering to your individual budget.



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GET IN TOUCH

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