
ESTD.  1816

SHEPPY'S

HOUSE OF CIDER



WEDDINGS AT SHEPPY'S

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 £1,250

Suitable for up to 80 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 £750

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 £650

Suitable for up to 50 guests for wedding breakfast and up to 80 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 £150

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

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



CHILDREN'S SET DINING MENU A

Mains

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

Sausages, cod or chicken goujons
served with chips and peas (VG* & GF*)

Dessert

Belgian chocolate brownie with clotted cream or ice cream and
warm chocolate sauce (V, VG* & GF*)

Ice cream (V, VG* & GF*)

SET DINING MENU B

Mains

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

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

Dessert

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

Ice cream (V, VG & GF available)

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:

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

Sheppy's cider and orchard apple bread pudding

Chocolate tart

Tea and Coffee



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

A decorative border of line art flowers and leaves surrounds the central menu text. The flowers are stylized with long, thin petals and prominent centers. The leaves are simple, elongated shapes with pointed tips.

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

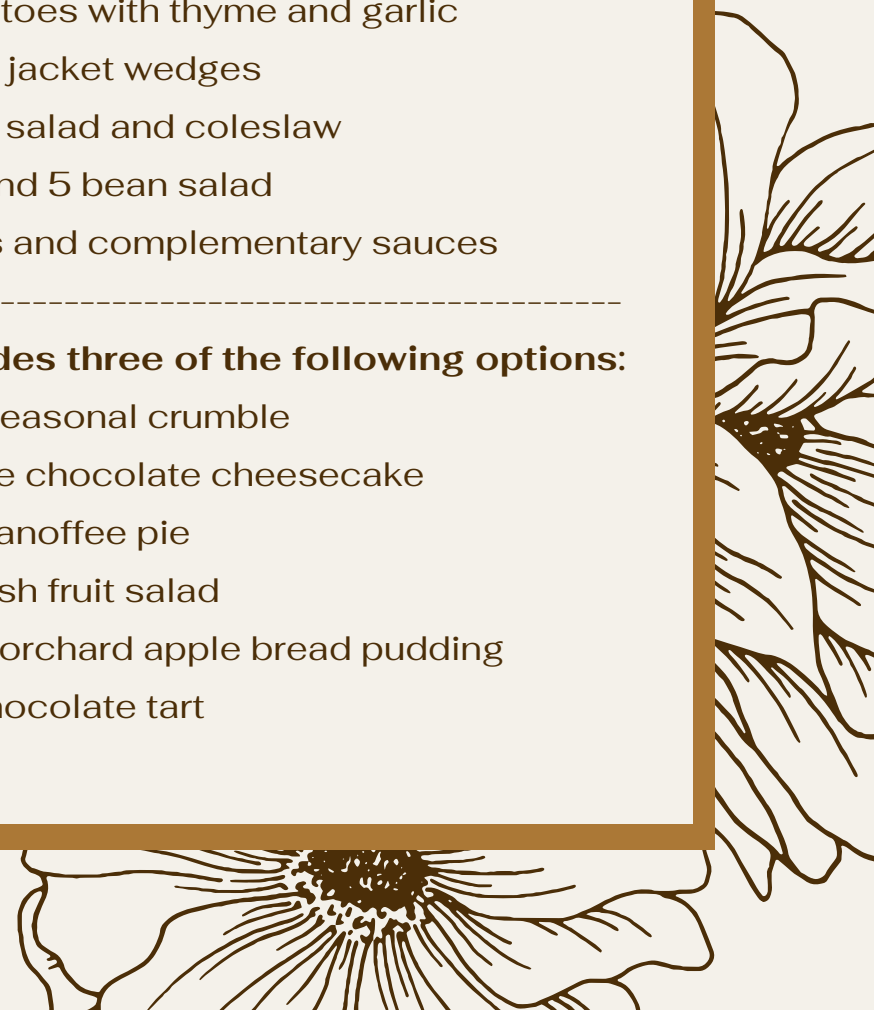
Choose four of the following options:

- Steak Burger
- Marinated chicken legs (3 ways)
- Salmon and king prawn skewers with sweet chilli marinade
- Butchers' pork and cider sausages
- Spicy lamb koftas
- 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 and coleslaw
- Rice and 5 bean salad
- Selection of breads and complementary sauces

Two course option includes three of the following options:

- Warm seasonal crumble
 - Raspberry white chocolate cheesecake
 - Banoffee pie
 - Fresh fruit salad
 - Sheppy's cider and orchard apple bread pudding
 - Chocolate tart
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A decorative border featuring line art illustrations of various flowers and leaves, including what appears to be a rose at the top left, a lily at the top right, and a large flower at the bottom right, all in a brown ink style.

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

WEDDING PACKAGES

Sheppy's Package

Includes

- Welcome cider with canapes
- Tractor Ride
- Three course set dining menu
 - Prosecco for toast
- Hog Roast for evening food

£75.50 per day guest

£32.50 per evening guest

Traditional Package

Includes

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

£72 per day guest

£23.50 per evening guest

Farm Package

Includes

- Three course set dining menu
 - Prosecco for toast
 - BBQ for evening food

£55 per day guest

£23.50 per evening guest

Based off minimum day guests 35. Evening guests: 80

Evening guests include drink for toast and evening food

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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