

ESTD.  1816

# SHEPPY'S

HOUSE OF CIDER



EVENTS AT SHEPPY'S

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



# OUR VENUE

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

This brochure intends to showcase our venue and the range of possibilities we can offer. Your experience is always our top priority and our team will work with you to recommend what we think will best suit your requirements whether that is one room or the whole venue.



# THE RESTAURANT



**From £250**

**Maximum Capacity:  
80 for sit down meal  
120 for evening event**

Our restaurant is available to hire for evening events, the restaurant is our largest function room and is split into upper restaurant (including mezzanine) or full venue.

Hiring the restaurant can include the bar and there is space for a band or DJ as well as a dance floor.

**Suitable for all occasions  
including birthday parties.**





# THE STABLE ROOM

**From £75**

**Maximum Capacity: 50**

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 casual seating to formal tables.

**Suitable for all occasions including Wakes.**





# THE OLD BARN



**From £250**

**Maximum Capacity:  
60 for sit down meal  
100 for evening event**

Our Old Barn is a newly converted venue in an old cider store. The space includes a mezzanine area and access to a private outdoor courtyard. The venue could be used for a sit down meal, birthday party or an event space.

**Suitable for all  
occasions including  
birthday parties.**





# THE MEZZANINE

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**From £50**

**Maximum Capacity: 25**

Our Mezzanine is an atmospheric space located in the upstairs of our restaurant overlooking our farm shop. The space can be organised for a variety of informal events or the perfect pace for afternoon tea.

**Suitable for special occasions, business meetings and private tastings.**

# THE VAT

**From £50**

**Maximum Capacity: 15**

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

**Suitable for drinks, special occasions and private tastings.**

“Me and the other girls all enjoyed our time with you and felt well looked after by the venues staff. (I) was impressed by the Oak vat especially the appearance...”





# 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.



# SAMPLE LUNCH MENU

## Lite Bites

Soup of the day (V, GF on request)	£6.85
Poached gnocchi mixed with tomato, basil, wilted spinach and chilli, finished with pecorino (V)	£8.50
Dorset Blue cheese, Sheppy's cider poached pear and pecan salad with dressing (GF, V, VG available)	£8.50
West Country smoked trout fillet with horseradish cream and crusty bread	£8.95

## Sheppy's Main Dishes

Pie of the day served with roasted new potatoes and vegetables in a rich gravy	£14.95
Salmon fillet with lemon butter and dill sauce, roasted potatoes and vegetables	£18.95
Slow roasted belly of pork with dauphinoise potatoes, vegetables and a cream and cider sauce	£16.95
Steak burger on a brioche bun with a spicy tomato chutney and fries	£12.75
Upgrade sweet potato fries	£3.50
Add butcher's bacon	£1.75
Add cheese	£1.75

## Toasted ciabatta with a dressed salad and coleslaw

Malted grain, white or gluten free bread available

Barbers Cheddar cheese with Sheppy's Gold Medal cider chutney	£7.95
Cider mustard and brown sugar cured ham with tomato and mustard mayonnaise	£7.95
Tuna and Barber's Cheddar cheese	£8.25

## Sides

Side of sweet potato fries	£4.25
Side of vegetables	£4.00
Side of chips	£3.75
Cider battered onion rings	£4.00
Side Salad	£3.50



# 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

Add additional items for £2.20 per person per selection

**£19.50 per person**  
**Minimum Guests: 15**

## 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

**£17.50 per person**  
**Minimum Guests: 15**



# BUFFET MENUS

## 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                      |
| Chocolate tart        | Sheppy's cider and orchard apple bread |
| pudding               |  |

Tea and Coffee

**£30.95 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  
Mixed leaf salad  
Homemade summer coleslaw  
Pasta salad

**£28.50 per person**

**Minimum Guests: 80**



## BBQ

Choose 4 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  
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

**£19.75 per person**

**Minimum Guests: 35**

# 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

**£19.50 per person**

**Minimum Guests: 15**

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

Additional £2.50 per person

## Canapes

Profiteroles with wild mushroom duxel

Barber's cheddar cheese tartelette with onion marmalade

Butcher's cocktail sausage with honey and sesame glaze

Mini Yorkshire pudding 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

**£2.50 per person per selection**

**or four for £8.50 per person**

**Minimum Guests: 25**





# SET DINING A

## Starters

Homemade soup of the day (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**

# 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

£1.65 / 125ml glass

## **Traditional Still Cider Package**

Sheppy's Traditional Medium Cider (6% abv)

£2.10/ 125ml glass

Sheppy's Apple Juice

£.85/ 125ml glass

## **Sparkling Package**

Italian Prosecco (11% abv)

£26.00 per bottle

Sheppy's Fine Perry (7.4% abv)

£2.10/ 125ml glass

Sparkling Elderflower Presse

£1.65 / 125ml glass

## **Seasonal Package**

Sheppy's Mulled Cider (5.4% abv)

£2.85 / 125ml glass

Sheppy's Mulled Apple Juice

£2.60 / 125ml glass

# ENTERTAINMENT

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

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

## 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.



# GUIDED TOUR

Our cider tours show you behind the scenes of Somerset's oldest cidermakers, including a visit to our orchards, a vat house and our press house.

You will have the opportunity to ask questions to our fully experienced guides throughout. The tour comes to an end in our rural life museum where you will find many historical artefacts from farm tools to cider presses.

Once the tour is complete your guide will give you a tutored cider tasting and take you through the evolution of Sheppy's cider.

**£16 Per Person**  
**Minimum Guests: 10**

**1 HOUR 30 MINUTES**



## CIDER TASTING

Our cider tasting will take you on a short evolution through some of our most loved ciders. Ideal way to entertain guests and showcase Somerset. Our tastings are incredibly flexible and can be tailored to you.

**£10 Per Person**  
**Minimum Guests: 10**

**30 - 45 MINUTES**



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HOUSE OF CIDER

## GET IN TOUCH

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WWW.SHEPPYSCIDER.COM