

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.



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
Homemade risotto cake finished with wild rocket leaves, tomato and caper meze (GF/VG)	£12.95
Add grilled salmon fillet	£5.95

Sandwich or 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

Crown of turkey

Beef and ale pie

Warm Savoury Tarts(V)

Oven baked spinach Ricotta Frittata (V)

Sheppy's cider glazed gammon

Topside of beef

Chicken Ham and leek pie

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

pudding

Raspberry white chocolate cheesecake

Fresh fruit salad

Sheppy's cider and orchard apple bread

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

Starters

Homemade soup of the day (V, GF available) (One choice per party only)

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
(GF, 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 (GF, 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

£25 two course

£32 three course

Minimum Guests: 25



ESTD. 1816
SHEPPY'S
HOUSE OF CIDER

GET IN TOUCH

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