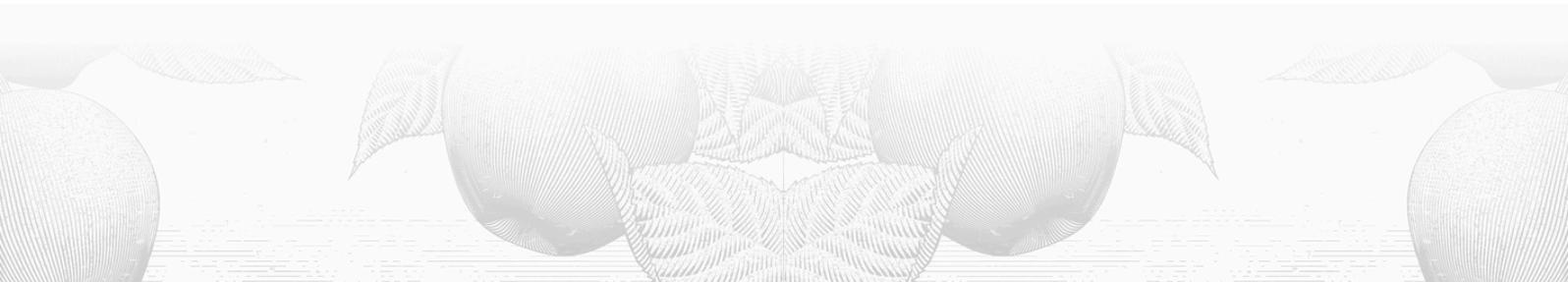




CORPORATE EVENTS
AT SHEPPY'S
2026





Welcome to Sheppy's Cider

Here at Sheppy's House of Cider we have a variety of function rooms catering to all types of corporate events. Choose from the Stable Room, Old Barn, Restaurant, Mezzanine or Vat House — each full of character and adaptable to your needs.

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.





Sheppy's House of Cider

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.

Maximum Capacity :70 plus

Hire of the House of Cider restaurant is only available after 5pm.

Suitable for presentations, staff parties or keynote speeches.





Sheppy's Old barn

Our largest and most atmospheric space, the Old Barn offers a striking backdrop with its high-beamed ceilings and spacious open floor. It's perfect for theatre-style meetings, large group events, corporate team building. This adaptable space can be arranged to suit: Theatre seating for presentations / performances, banquet-style dining for celebrations. Open floor layouts for exhibitions, music nights or staff parties. Ideal for guests who want a space that feels grand, historic, and full of character.

Maximum Capacity : 60/70

Hire of full or half day

Suitable for presentations, staff parties or keynote speeches.





Sheppy's Stable Room

A charming and versatile room full of rustic appeal, the Stable Room is perfect for presentations, training days, evening dining, and small group meetings. It can be arranged in multiple formats to suit your event: Boardroom, for focused discussions, cabaret, ideal for collaborative workshops, theatre style, for presentations or screenings. Standard dining layout, for relaxed meals or formal dinners

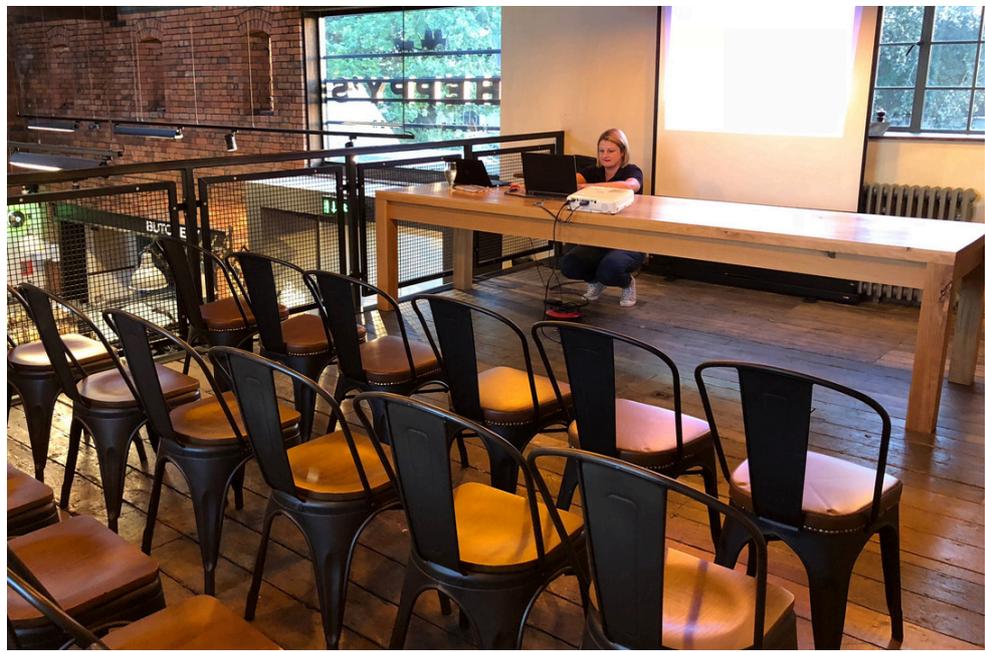
With natural light, original features, and easy access to amenities, it's a favourite for daytime business hire and cosy evening events alike.

Maximum Capacity :40

Hire is available full or half day.

Suitable for presentations, evening dining or training days.





Sheppy's Mezzanine

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.

Maximum Capacity :25

Hire is available full or half day.

Suitable for presentations, business brunch or networking evening.





Guided Tours

Discover the Heart of Cider Making – Perfect for Groups and Coach Tours

Step behind the scenes with the world's oldest cider-making family for an unforgettable guided tour through the craft, heritage, and flavours of traditional cider making. Led by our experienced and friendly guides, your group will journey through our historic orchards, working press room, vat houses, and fascinating rural life museum. Learn how centuries of passion and craftsmanship go into every drop of our award-winning cider. Group-friendly, coach-accessible, and mobility-accessible our tours are ideal for clubs, societies, travel groups, and corporate outings. We offer ample coach and standard parking, flexible group rates, and a warm welcome for all visitors. Your experience concludes with a tasting session of our finest ciders – a true celebration of flavour and tradition.

Book your group visit today – and raise a glass to a tour you'll never forget!





Cider Tour

Full Production tour and cider tasting £19.00 per person
1 hour 30/45 minutes
Minimum Guests: 10

Cider Talk

Inside Seated talk and cider tasting £16.50 per person
1 hour 15 minutes
Minimum Guests: 15

Cider Tasting

Tailored cider tasting £12.50 per person
30/45 minutes
Minimum Guests: 15





Tea & Cake Packages

- Tea and coffee with biscuits Station
- Tea and coffee with Danish
- A selection of homemade traybakes

Served with bottomless tea or filter coffee

Traditional cream tea

- One scone cream tea
- Two scone cream tea

Served tea, coffee, with West country clotted cream and strawberry jam





Sheppy's 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

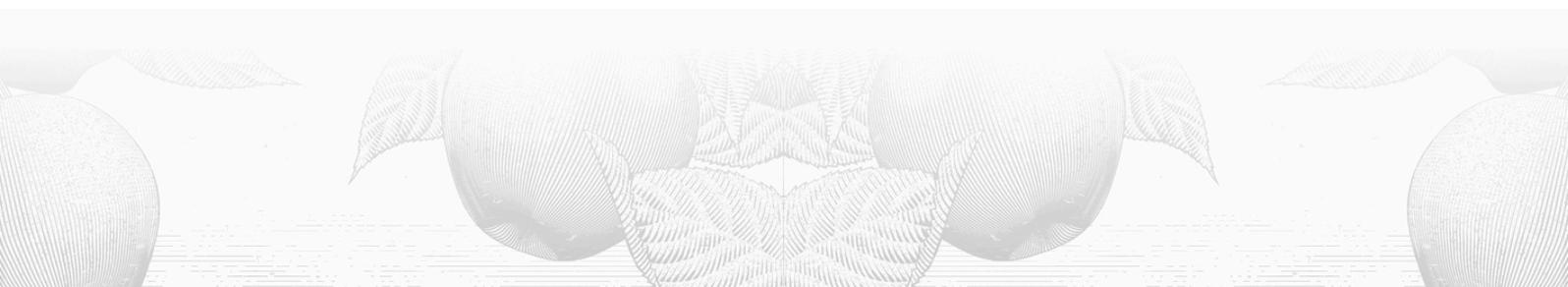
Macarons

Victoria sandwich

Millionaire's shortbread

Lemon drizzle cake

Tea and coffee





Sheppy's Canapes

Four choices recommended:

- Profiteroles with wild mushroom duxelles (V)
- Barber's cheddar cheese tartelette with onion marmalade (V)
- 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 (V)
- Ham hock terrine with Gold medal chutney
- Smoked mackerel pate with chilli jam
- Smoked salmon blini with sour cream and chives

Minimum Guests: 30



Delegate Packages

Full Day Delegate Package (minimum 15 guests)

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.

Half Day Delegate Package (minimum 15 guests)

Tea and coffee on arrival.

Mid-morning or mid-afternoon 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

Delegate packages includes:

equipment

Free Wi-Fi

Delegate stationary

Jugs of iced tap water



Sheppy's Buffet

Finger Buffet

Selection of freshly prepared sandwiches then choose 7 of the following options:

- Smoked cheese croquettes
- Mixed Mediterranean olives
- Homemade Flatbreads with humous
- Tomato, cheddar and chutney quiche
- Buttermilk chicken goujons with sweet chilli jam -
- Sea salted roasted potatoes with thyme
- Smoked salmon croutes with basil crème fraiche
- Crudities with sour crème and chive dips
- Handmade sausage rolls
- Lemon tart with raspberry
- Chocolate brownie bites
- Melon and pineapple platter

Unlimited tea and coffee

Set Buffet

Your buffet includes following options:

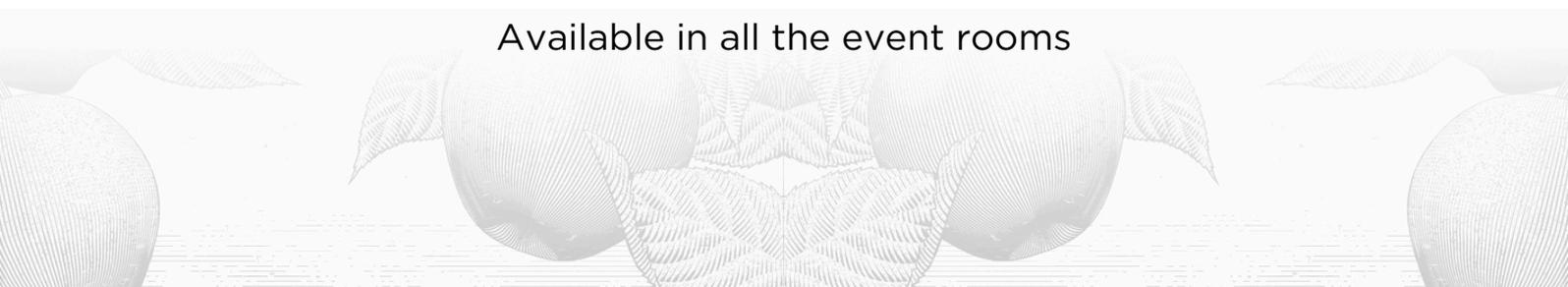
- Selection of freshly prepared sandwiches
- Handmade sausage rolls
- Vegetarian spring rolls with sweet chilli sauce
- Handmade vegetarian quiche squares
- Handmade Basil and cheese twists
- Mini sausages with honey and sesame glaze

- Scones with clotted cream and jam
- Chocolate brownie bites
- Flapjack squares

Unlimited tea and coffee

GF Gluten free V Vegetarian VG Vegan
available on request

Available in all the event rooms



Sheppy's Informal Cold Buffet

Please choose two of the following options:

Sheppy's cider glazed gammon
Cold Sliced Chicken
Savoury Tarts (V)
Falafel and courgette Bhajis (V)
Oven baked spinach Ricotta Frittata (V)

Served with two of the following options:

Potato salad
Minted new potatoes
Celery, nut and sultana salad
Mixed bean and saffron rice
Tomato, red onion and cucumber salad

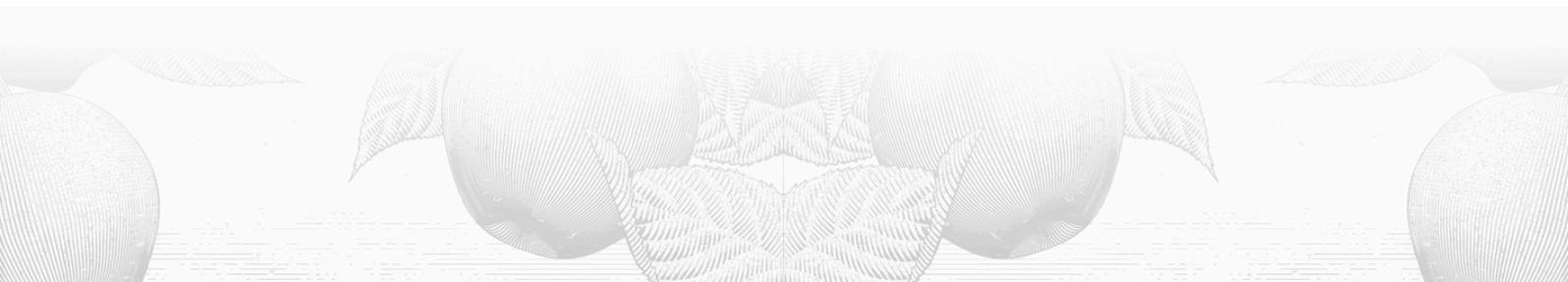
Served With:
Condiments
Mixed leaf salad
Homemade summer coleslaw
Selection of breads

Finished with two of the following options:

Raspberry white chocolate cheesecake
Banoffee pie
Fresh fruit salad
Chocolate tart
Tea and Coffee

GF Gluten free V Vegetarian VG Vegan available on request

Served buffet style available in all the event rooms



Sheppy's Informal Hot Buffet

Please choose two of the following options:

Crackled leg of pork
Crown of Chicken
Beef and ale pie
Warm Savoury Tarts (V)
Oven baked spinach Ricotta Frittata (V)

Served with two of the following options:

Seasonal vegetables
Minted new potatoes
Jacket potato wedges
Stuffing Balls
Pigs in blankets
Cauliflower cheese

Served With:
Condiments
Crispy Roast Potatoes
Yorkshire pudding and gravy
Selection of breads

Finished with two of the following options:

Warm seasonal crumble
Chocolate tart
Sheppy's cider and orchard apple bread pudding
Tea and Coffee

GF Gluten free V Vegetarian VG Vegan available on request

Served buffet style available in all the event rooms



Sheppy's 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

BBQ

Choose 4 of the following options:

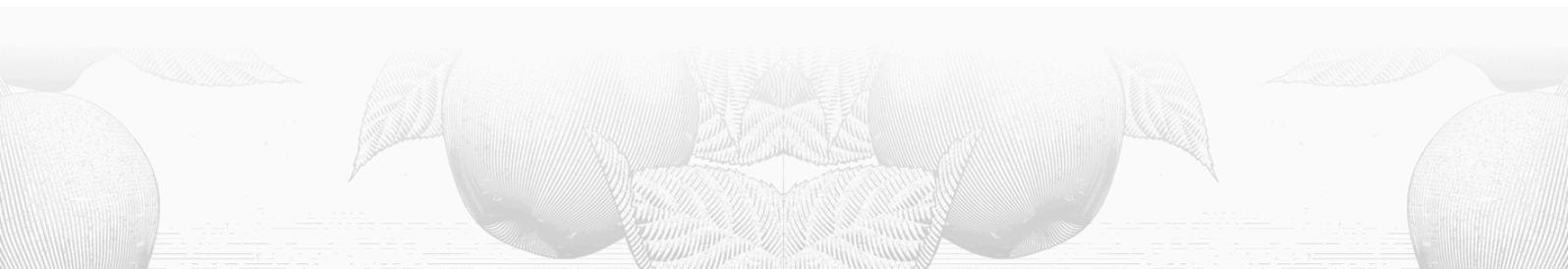
Sheppy's Longhorn Burger
Marinated chicken legs
Salmon and king prawn skewers with sweet chilli marinade
Butcher's pork and cider sausages
Spicy Lamb koftas
Belly Pork slices
Falafel Burger (V)
Halloumi and vegetable kebab (V)

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 bread

GF Gluten free V Vegetarian VG Vegan
available on request

Served buffet style available in the event rooms



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)

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 and orchard apple bread pudding with ice cream (V)

GF Gluten free V Vegetarian VG Vegan * available on request

Plated service not available in the Old Barn



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*)

Mains

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

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 and warm chocolate sauce *
Sheppy's Cider-Poached Pineapple served with orange sorbet and toasted coconut (VG,GF)

GF Gluten free V Vegetarian VG Vegan available on request *

Plated service not available in the Old Barn



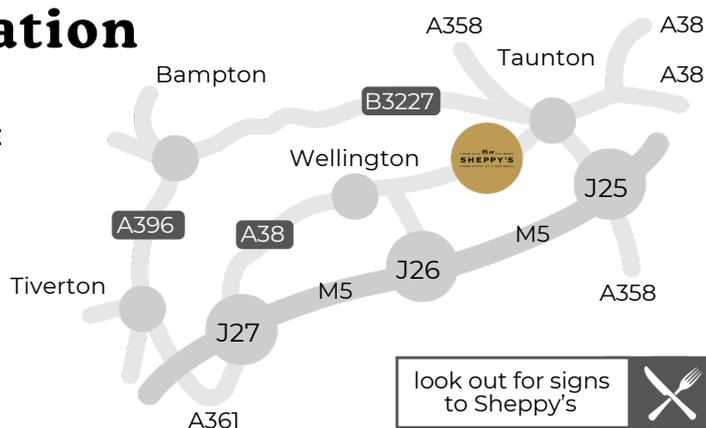


Sheppy's is conveniently situated just off junction 26 of the M5, on the A38 between Taunton and Wellington.

Our location

TO FIND OUT MORE

Scan me



look out for signs to Sheppy's



Booking Options & Facilities:

Hire by the room or book the entire venue

Flexible layouts and AV equipment available

In-house catering with tailored menu packages

Licensed bar and professional staff support

Ideal for daytime and evening hire

Let our events team help you create the perfect setup for your occasion.

Contact us today to check availability and begin planning something unforgettable.