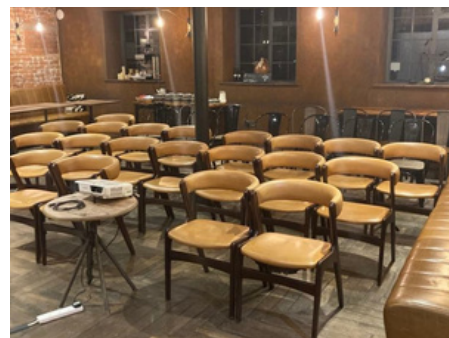


ESTD.  1816

SHEPPY'S

HOUSE OF CIDER



CORPORATE 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.

”

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.

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 £205

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

From £80

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 theatre to banquet.

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



THE MEZZANINE



From £60

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

From £60

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 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 MENUS

Full Day Delegate Package

Tea and coffee with freshly baked Danish pastry.

Mid-morning tea and coffee and biscuits.

Light lunch

Homemade soup of the day
With a selection of freshly made sandwiches.

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

Mezzanine (Minimum delegates: 15)
£25.50 per person

Stable Room (Minimum delegates: 20)
£29.50 per person

Half Day Delegate Package

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

Light lunch

Homemade soup of the day
With a selection of freshly made sandwiches.

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

Mezzanine (Minimum delegates: 8)
£21.50 per person

Stable Room (Minimum delegates: 15)
£23 per person

SAMPLE LUNCH MENU

Lite Bites

Soup of the day V (GF available on request)	£6.85
Dorset Blue cheese, Sheppy's cider poached pear and pecan salad with dressing V	£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	£19.95
Sheppy's Longhorn 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
Sheppy's cider battered cod with pea and mint puree, chips and tartare sauce GF	£14.95
Homemade risotto cake finished with wild rocket leaves, tomato and caper meze	£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

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 | Longhorn Topside of beef |
| Beef and ale pie | Chicken Ham and leek pie Long horn |
| 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

£20.50 per person
Minimum Guests: 80



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

£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 £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

£2.50 per person per selection

or four for £8.50 per person

Minimum Guests: 25



SET DINING

Starters

Homemade soup (creamed mushroom and tarragon; curried parsnip; cider and apple or oven-roasted tomato and fresh basil) (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 (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 (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

£32 per person

Minimum Guests: 25

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.

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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GET IN TOUCH

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