

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 reception 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 our restaurant, bar and courtyard.

From £850.00

Suitable for up to 80 people for wedding breakfast and up to 130 for evening guests





THE STABLE ROOM

Sitting behind an open courtyard, our Stable Room is the perfect venue for a sit down meal.



It is located within easy distance of all our facilities and is completely accessible.

**Suitable for up to 50
guests
From £650.00**



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 or a private space for the Bride and Groom.

Suitable for up to 15 people
From £100.00 Room hire

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.





SET DINING MENU

Starters

Homemade soup of the day (V, GF available)

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



CHILDREN'S SET DINING MENU

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 (V&GF available)

Dessert

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

Ice cream (V, VG & GF available)

A decorative border featuring line art illustrations of various flowers and leaves, including what appears to be a lily at the top left, a tulip at the top right, and a large daisy-like flower at the bottom center, all in a brown ink style.

CANAPÉS MENU

Choose three of the following:

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:

Sheppy's Longhorn 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, coleslaw,

Tomato red onion cucumber,

Rice and 5 bean salad

Selection of breads and complementary sauces



A decorative border featuring line art of various flowers and leaves, including roses and hydrangeas, framing the central text area.

HOG ROAST

Whole, slow-roasted, locally bred pig

served with

Fresh rosemary and orchard apple sauce

Sage and onion Stuffing

Spicy jacket wedges and Garlic roasted
potatoes.

Freshly baked bread rolls

Selection of sauces

Mixed leaf salad

Homemade summer coleslaw

Tomato cucumber red onion

Pasta salad

PACKAGES

Sheppy's Package

Includes

- Welcome cider with canapes
- Set dining menu
- Prosecco for toast
- Hog roast for evening food

Day Guest: £68 per person

Evening Guest: £22.50 per person

Traditional Package

Includes

- Set dining menu
- Prosecco for toast
- Hog roast for evening food

Day Guest: £59 per person

Evening Guest: £22.50 per person

BBQ Package

Includes

- Set dining menu
- Prosecco for toast
- BBQ for evening food

Day Guest: £57.50 per person

Evening Guest: £20.50 per person

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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