

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



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 £450

**Maximum Capacity: 150
(70 for sit down meal)**

Our restaurant is available to hire for evening events, the restaurant is our largest function room and is split across two floors.

Hiring the restaurant includes 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 £95

**Maximum Capacity: 50
(40 for sit down meal)**

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 £120

**Maximum Capacity: 100
(60 for sit down meal)**

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 pop
up shops.**



THE MEZZANINE



From £65

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 place for afternoon tea.

Suitable for special occasions and private tastings.

THE VAT

From £65

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.



BUFFET MENUS

Finger Buffet

Choose eight of the following options:

Selection of freshly prepared sandwiches
Smoked cheese croquettes
Mixed Mediterranean olives
Homemade flatbreads with hummus
Ham, red onion, and cheddar cheese quiche
Homemade Scotch eggs
Buttermilk chicken goujons with sweet chilli jam
Roasted potatoes with thyme and garlic
Crudities with a range of dips
Handmade sausage rolls
Goats' cheese, spinach and pine nut quiche
Vegetarian spring rolls with sweet chilli sauce

Lemon tart with raspberry
Flavoured macaroons
Chocolate brownie bites
Melon and pineapple platter
Mini Homemade scones topped with Jam and clotted cream.

Unlimited Tea and Coffee

£24.50 per person
Minimum Guests: 15

Add additional items for £2.40 per person per selection

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

£19.25 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 and 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:

Baby leaf salad

Potato salad

Spicy jacket wedges

Minted new potatoes

Tomato, red onion and cucumber salad

Homemade coleslaw

Seasonal vegetables

Crispy roast potatoes

Celery, nut and sultana salad

Mixed bean and saffron rice

Finished with three of the following options:

Sheppy's orchard apple and cinnamon crumble

Lemon Jamaican crunch pie

Toffee and Peacan Cheesecake

Orchard apple Sheppy's cider bread pudding

Chocolate and Salted Caramel Torte

Tea and Coffee

£36.95 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
Baby leaf salad
Tomato, cucumber and spring onion salad
Homemade coleslaw
Mediterranean pasta salad

£32.50 per person

Minimum Guests: 80



BBQ

Choose four 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
BBQ marinated pork belly slices
Chicken and 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
Baby leaf salad
Homemade coleslaw
Rice and five bean salad
Selection of breads

£22.95 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

Poached salmon with cream cheese and cucumber

Chicken with tarragon mayonnaise

Savoury tartlets

Scotch eggs

Handmade Basil and cheese twists

Scones topped with clotted cream and jam

Macaroons

Victoria sandwich

Millionaire's shortbread

Lemon drizzle cake

Tea and coffee

£22.50 per person

Minimum Guests: 15

Upgrade to a Sparkling Afternoon Tea and include a glass of Perry (125ml)

Additional £2.10 per person

Canapés

Profiteroles with wild mushroom duxelles

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

£3.00 per canapé

or four for £10.50

Minimum Guests: 25



SET DINING A

Starters

Homemade soup of the day served with crusty bread roll (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

V Vegetarian, VG Vegan, GF gluten free, * alternative available

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 Chausseur 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

£1.85 / 125ml glass

Traditional Still Cider Package

Sheppy's Traditional Medium Cider (6% abv)

£2.10/ 125ml glass

Sheppy's Apple Juice

£1.85/ 125ml glass

Sparkling Package

Italian Prosecco (11% abv)

£27.00 per bottle

Sheppy's Fine Perry (7.4% abv)

£2.10/ 125ml glass

Sparkling Elderflower Presse

£1.85 / 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



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.

£16.50 Per Person
Minimum Guests: 15

1 HOUR 30 MINUTES



CIDER TASTING

Our cider tasting will take you on a short journey 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.

£11 Per Person
Minimum Guests: 15

30 - 45 MINUTES



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GET IN TOUCH

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