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ESTD.  1816

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# SHEPPY'S

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HOUSE OF CIDER

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WEDDINGS AT SHEPPY'S

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# OUR VENUE

The weddings that we host here at Sheppy's are unique, exquisite and rustic! Every wedding is different, and we know how important ever little detail can be.

Having your wedding reception at a cider farm comes with some great benefits, including picturesque orchards, award winning cider at your fingertips and locally sourced food from right here on the farm.

If you are thinking about having your wedding with us, then we would love to show you around so you can see how lovely our Cider Farm really is.







# THE HOUSE OF CIDER

What could be more unique than enjoying your wedding breakfast 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.

**Suitable for up to 80 people**  
**From £550.00**





## THE STABLE ROOM

Sitting behind an open courtyard, our Stable Room the perfect venue for a sit down meal or to dance the night away.



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

**Suitable for up to 50  
guests  
From £350.00**





# 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 private dining for eight guests.

**Suitable for up to 15 people**  
**From £50.00 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 (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

**£32.00 per person**

**Minimum Guests: 25**



## 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  
Sheppy's cider and orchard apple bread pudding  
Chocolate tart

Tea and Coffee

**£30.95 per person**

Minimum Guests: 30





## FINGER BUFFET

**Choose eight of the following options:**

Selection of freshly prepared sandwiches:

Egg and mayonnaise, Beef and horseradish, Ham  
and tomato, Cheese and chutney

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, apple puree

Buttermilk Chicken goujons with a sweet chilli jam

Sea salted roasted new potatoes with thyme

Smoked salmon croutes, basil crème fraiche

Red onion and goats' cheese tartelettes

Crudities with sour crème and chive dips

Cucumber and humous bites

Homemade sausage rolls

Lemon tart, raspberry

Chocolate brownie bites

Melon and pineapple platter

Mini fruit meringues

If you would like more choice

Add additional items @ £2.20 per person per  
selection.

**£19.50 per person**

Minimum Guests: 15



## CANAPÉS MENU

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

**£2.50 each or 4 for £8.50**

Minimum Guests: 25





## FULL AFTERNOON TEA MENU

Selection of finger sandwiches to include:

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

Basil parmesan twists

Scotch eggs

Cream and fruit meringues

Macaroons

Victoria sandwich

Millionaire's shortbread

Lemon drizzle cake

Freshly baked scones with local clotted cream and  
strawberry preserve

Tea and Coffee

**£19.50 per person**

Minimum Guests: 15



## 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

**£19.75 per person**

Minimum Guests: 35





A decorative border featuring line art illustrations 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

**£20.50 per person**

Minimum Guests: 80



## DRINK PACKAGES

We would love to welcome yourself and your guests with a reception drink, alternatively these packages are perfect for toasts.

### **The Elderflower Package**

Sheppy's Cider with Elderflower (4% abv)

£2.10 / 125ml glass

Sparkling Elderflower Presse

£1.65 / 125ml glass

### **Traditional Still Cider Package**

Sheppy's Traditional Medium Cider (6% abv)

£2.10/ 125ml glass

Sheppy's Apple Juice

£.85/ 125ml glass

### **Sparkling Package**

Italian Prosecco (11% abv)

£26.00 per bottle

Sheppy's Fine Perry (7.4% abv)

£2.10/ 125ml glass

Sparkling Elderflower Presse

£1.65 / 125ml glass

### **Seasonal Package**

Sheppy's Mulled Cider (5.4% abv)

£2.85 / 125ml glass

Sheppy's Mulled Apple Juice

£2.60 / 125ml glass

# 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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