



WEDDINGS AT SHEPPY'S

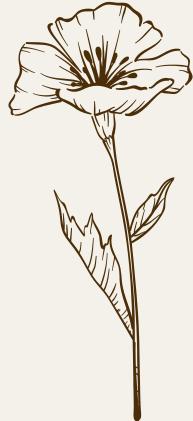
OUR VENUE

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 that 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











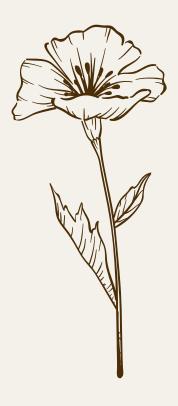
THE STABLE ROOM

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

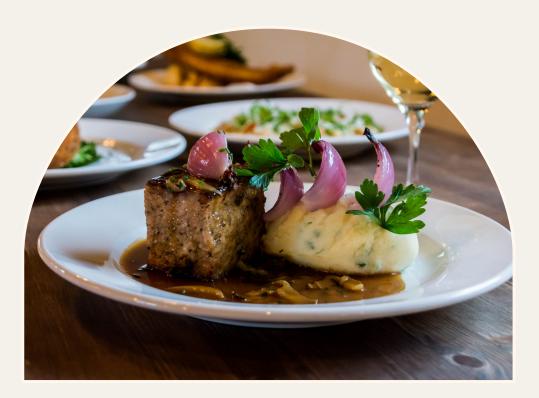
OUR MENUS

A

Ma

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



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

Summer coleslaw Seasonal vegetables Crispy roast potatoes Sweet potato fries

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

FINGER BUFFET

MU

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

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

£2.50 each or 4 for £8.50

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;

FULL AFTERNOON TEA MENU

Mu

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

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

HOG ROAST

Mu

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

DRINK PACKAGES

MU

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% ab∨) £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

Events@sheppyscider.com 01823 461233

