

Glass of either Sheppy's Classic Draught Cider or Sheppy's Cider with Raspberry on arrival

Amuse Bouche

Homemade Apple and Celeriac Soup (V & GF)



Starters

Crispy Arancini stuffed with Vegan Mozzarella, served on a Vegan Parmesan rocket salad with Aubergine Caviar (VG)

Homemade Chicken & Liver Parfait with chargrilled Sourdough toast and Sheppy's Gold Medal Chutney

Pan-Seared Scallops and Marinated King Prawns basted in Black Peppercorn and Garlic Butter, served with Chargrilled Ciabatta and topped with Micro Herbs (GF Bread Available)



Main Courses

Pan-Seared Fillet of Hake, Sheppy's Cider Creamy Saffron Risotto with a hint of Citrus and topped with blanched Samphire

Creamy Wild Mushroom and Baby Leek Vol-Au-Vent served with Baby Carrots and Tenderstem Broccoli (VG)

Local Quantock Lamp Rump, Garlic and Herb new potatoes, roasted Jerusalem artichokes and onion squash served with a Homemade mint salsa Verde (GF)

21-day aged Chargrilled 8oz Rump Steak, Parmesan Skin-On Fries, Sheppy's Cider battered Onion Rings and Portobello Mushroom served with a Diane sauce



Desserts

Lemon and Raspberry Tart served with berries and raspberry coulis (V)

Chocolate Brownie Sundae, served with chocolate sauce, whipped cream and Chocolate flakes

Homemade Vanilla Panna Cotta with a Punchy Orange Sauce

Sheppy's Redstreak Cider Poached Pineapple served with Orange Sorbet and Toasted Coconut Flakes (GF & VG)

Local Somerset Cheese Board (Smoked Westcombe, Yarlington Blue and Three Bridges Cheddar) crackers, Sheppy's Gold Medal Chutney with celery and apple (GF & Vegan Available) supplement £3.50

£110.00 per couple
(including a rose for your loved one)