

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.

Sample Menus Only





SET DINING MENU 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 (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 (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

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

SET DINING MENU 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 Chasseur 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

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



INFORMAL DINING BUFFET

Please choose three of the following options:

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|---|----------------------------------|
| Crackled leg of pork | Sheppy's cider glazed gammon |
| Crown of turkey | Topside of beef |
| Beef and ale pie | Chicken Ham and leek pie |
| Warm Savoury Tarts(V) | Falafel and courgette Bhajis (v) |
| Oven baked spinach Ricotta Frittata (V) | |

Served with four of the following options:

| | |
|-----------------------------|--------------------------------------|
| Baby leaf salad | Homemade coleslaw |
| Potato salad | Seasonal vegetables |
| Spicy jacket wedges | Crispy roast potatoes |
| Minted new potatoes | Celery, nut and sultana salad |
| Mixed bean and saffron rice | Tomato, red onion and cucumber salad |

Finished with three of the following options:

Sheppy's orchard apple and cinnamon crumble
Lemon Jamaican crunch pie
Toffee and pecan cheesecake
Sheppy's cider bread pudding
Chocolate and salted caramel torte

Tea and Coffee

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

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.



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



BBQ MENU


Choose four of the following options:

- Steak Burger
- Marinated chicken legs (3 ways)
- Salmon and king prawn skewers with sweet chilli marinade
- Butchers' pork and cider sausages
- Spicy lamb koftas
- BBQ marinated belly pork slices
- Chicken and pineapple skewers
- Falafel burgers (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 and coleslaw
- Rice and five bean salad
- Selection of breads and complementary sauces

Two course option includes three of the following options:

- Sheppy's orchard apple and cinnamon crumble
 - Lemon Jamaican crunch pie
 - Toffee and pecan cheesecake
 - Sheppy's cider bread pudding
 - Chocolate and salted caramel torte
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HOG ROAST

Whole, slow-roasted, locally bred pig

served with

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

Minimum Guests: 80

CONTACT US

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