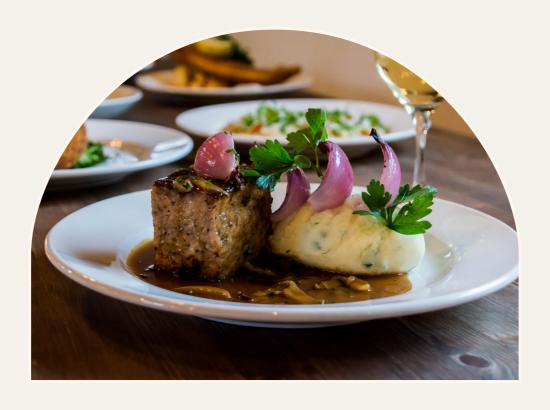


Here at Sheppy's we pride ourselves in the highest quality service, food and drink. Our team has worked tirelessly to bring you the very best of Somerset.

We believe our variety of dining options offer something for everyone, no matter the occasion.

Sample Menus Only





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



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

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



Please choose three of the following options:

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



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.



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



CONTACTUS

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