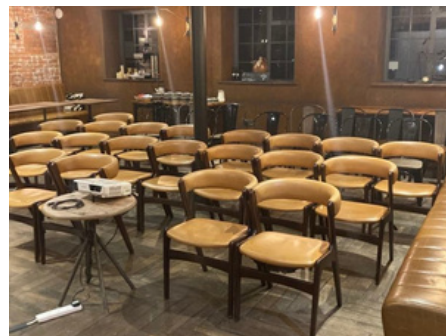


ESTD.  1816

# SHEPPY'S

HOUSE OF CIDER



CORPORATE EVENTS  
AT SHEPPY'S

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“

There's more to  
Sheppy's than cider,  
the characterful venue  
and atmospheric  
setting provides the  
perfect location.

”



# OUR VENUE

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Here at Sheppy's House of Cider we have a variety of function rooms catering to all types of corporate events.

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

This brochure intends to showcase our venue and the range of possibilities we can offer. Your experience is always our top priority and our team will work with you to recommend what we think will best suit your requirements whether that is one room or the whole venue.



# THE RESTAURANT

**From £450**

**Maximum Capacity: 150  
(70 for sit down meal)**

Our main restaurant is split  
across two levels.

When hiring the restaurant  
you will have exclusive use of  
the main House of Cider  
building including the bar.

Hire of the restaurant is only  
available after 5pm.



**Suitable for networking  
events or staff parties.**





# THE STABLE ROOM

**From £115**

**Maximum Capacity: 50  
(40 for sit down meal)**

Our Stable Room is suitable for almost all events. Sitting beside an open courtyard it is located within easy distance of all our facilities and is completely accessible. We have a variety of room layouts available from theatre to banquet.

**Suitable for  
presentations, evening  
dining or training days.**



# THE MEZZANINE

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**From £85**

**Maximum Capacity: 25**

Our Mezzanine is an atmospheric space located in the upstairs of our restaurant overlooking our farm shop. The space is a great place to use for a team building day or lunch meeting.

**Suitable for business  
brunch or team building  
day.**



# THE VAT

**From £85**

**Maximum Capacity: 10**

Our Vat is created from a beautiful vintage oak cider vat, during the summer months this intimate space is perfect for those smaller occasions.

**Suitable for business lunch or networking reception.**



# 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. We can also cater for any dietary requirements

Prices are valid for up to 60 days





# DELEGATE PACKAGES

## Full Day Delegate Package

Tea and coffee with freshly baked Danish pastry.

Mid-morning tea and coffee and biscuits.

### Lunch

Freshly Baked Jacket Potatoes with a mixed salad garnish and cheese, beans or coleslaw.

OR

Sheppy's cider glazed ham and cheese ploughman's freshly baked bread and award-winning chutney.

Served with  
Sheppy's apple juice  
Tea and Coffee

Mid-afternoon tea and coffee with a home-made cake selection.

### This includes:

Room hire and equipment  
Free Wi-Fi  
Delegate stationary  
Jugs of iced tap water

**Mezzanine (Minimum delegates: 15)**  
**£25.50 per person**

**Stable Room (Minimum delegates: 20)**  
**£29.50 per person**

## Half Day Delegate Package

Tea and coffee on arrival.

Mid-morning or mid-afternoon tea and coffee with a home-made cake selection.

### Lunch

Freshly Baked Jacket Potatoes with a mixed salad garnish and cheese, beans or coleslaw.

OR

Sheppy's cider glazed ham and cheese ploughman's freshly baked bread and award-winning chutney.

Served with  
Sheppy's apple juice  
Tea and Coffee

### This includes:

Room hire and equipment  
Free Wi-Fi  
Delegate stationary  
Jugs of iced tap water

**Mezzanine (Minimum delegates: 8)**  
**£21.50 per person**

**Stable Room (Minimum delegates: 15)**  
**£25.15 per person**

# SET DINING 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  
(GF, 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 (GF, 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

**£27 two course**

**£34.50 three course**

**Minimum Guests: 25**

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



# SET DINING 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

**£27 two course**

**£34.50 three course**

**Minimum Guests: 25**

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

# BUFFET MENUS

## 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.

Unlimited Tea and Coffee

**£24.50 per person**  
**Minimum Guests: 15**

Add additional items for £2.40  
per person per selection

## Set Buffet

Your buffet includes following options:

Selection of freshly prepared sandwiches  
Handmade sausage rolls  
Vegetarian spring rolls with sweet chilli sauce  
Handmade vegetarian quiche squares  
Handmade Basil and cheese twists  
Mini sausages with honey and sesame glaze

Scones with clotted cream and jam  
Chocolate brownie bites  
Flapjack squares

Unlimited tea and coffee

**£19.25 per person**  
**Minimum Guests: 15**





# BUFFET MENUS

## Informal Dining Buffet

**Please choose three of the following options:**

Crackled leg of pork

Crown of turkey

Beef and ale pie

Warm savoury tarts (V)

Oven baked spinach and ricotta frittata (V)

Sheppy's cider glazed gammon

Topside of beef

Chicken Ham and leek pie

Falafel and courgette bhajis (V)

**Served with four of the following options:**

Baby leaf salad

Potato salad

Spicy jacket wedges

Minted new potatoes

Tomato, red onion and cucumber salad

Homemade coleslaw

Seasonal vegetables

Crispy roast potatoes

Celery, nut and sultana salad

Mixed bean and saffron rice

**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

**£36.95 per person**

**Minimum Guests: 30**

# OUTDOOR DINING

## Hog Roast

Whole, slow-roasted, locally bred pig  
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

**£32.50 per person**

**Minimum Guests: 80**



## BBQ

Choose four of the following options:

Steak Burger  
Marinated chicken legs  
Salmon and king prawn skewers with  
sweet chilli marinade  
Butcher's pork and cider sausages  
Spicy lamb koftas  
BBQ marinated pork belly slices  
Chicken and pineapple skewers  
Falafel burger (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  
Homemade coleslaw  
Rice and five bean salad  
Selection of breads

**£22.95 per person**  
**Minimum Guests: 35**



# SPECIALITY MENUS

## Afternoon Tea

Your menu includes a selection of:

Freshly prepared sandwiches including:

Egg mayonnaise with cress

Honey roast ham, grainy mustard and vine tomato

Poached salmon with cream cheese and cucumber

Chicken with tarragon mayonnaise

Savoury tartlets

Scotch eggs

Handmade Basil and cheese twists

Scones topped with clotted cream and jam

Macaroons

Victoria sandwich

Millionaire's shortbread

Lemon drizzle cake

Tea and coffee

**£22.50 per person**

**Minimum Guests: 15**

Upgrade to a Sparkling Afternoon Tea and include a glass of Perry (125ml)

Additional £2.10 per person

## Canapés

Profiteroles with wild mushroom duxelles

Barber's cheddar cheese tartelette with onion marmalade

Butcher's cocktail sausage with honey and sesame glaze

Mini Yorkshire pudding with rare roast beef and horseradish

Lamb mint kofta with mint yogurt dip

Brie and cranberry melt

Ham hock terrine with Gold Medal chutney

Smoked mackerel pate with chilli jam

Smoked salmon blini with sour cream and chives

**£3.00 per canapé**

**or four for £10.50**

**Minimum Guests: 25**



# ENTERTAINMENT

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Hosting your event at a cider farm means you and your guests get to enjoy more than just room hire.

Here at Sheppy's we want to ensure you have lasting memories of your visit and have a few options to help add to your experience.

## GIFT SETS

Why not organise a gift set for your guests to take home. From a Sheppy's pint glass to a gift bag with six ciders, we are happy to tailor the offering to your individual budget.



# GUIDED TOUR

Our cider tours show you behind the scenes of Somerset's oldest cidermakers, including a visit to our orchards, a vat house and our press house.

You will have the opportunity to ask questions to our fully experienced guides throughout. The tour comes to an end in our rural life museum where you will find many historical artefacts from farm tools to cider presses.

Once the tour is complete your guide will give you a tutored cider tasting and take you through the evolution of Sheppy's cider.

**£16.50 per person**  
**Minimum Guests: 15**

**1 HOUR 30 MINUTES**



## CIDER TASTING

Our cider tasting will take you on a short evolution through some of our most loved ciders. Ideal way to entertain guests and showcase Somerset. Our tastings are incredibly flexible and can be tailored to you.

**£11 per person**  
**Minimum Guests: 15**

**30 - 45 MINUTES**



ESTD. 1816  
**SHEPPY'S**  
HOUSE OF CIDER

## GET IN TOUCH

events@sheppyscider.com  
01823461233

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WWW.SHEPPYSCIDER.COM