



Pennard Kitchen Menu

2025



PENNARD HOUSE

Somerset

At the Pennard Kitchen we believe the quality of the food is one of the most important aspects of any event. Our bespoke menus have been created by our expert chefs to include the freshest local and seasonal ingredients to create delicious and imaginative food.

All our ingredients are sourced locally from Somerset suppliers where possible – dairy products are collected from surrounding farms, all meat is from a locally supplied farm shop and other ingredients are sourced as near to home as possible.

Please have a look through and choose one option for each course you are going to have as well as one vegetarian option. If you have any particular choice that is not here or if you want to combine some menus then please just let us know.

The cost of our menus is based on a minimum of 60 guests and start from:

Four Canapés and Two Course Menu – £77

Four Canapés and Three Course Menu – £83

These costs are inclusive of all staff costs to serve your food and for serving of canapés and drinks at your reception, and inclusive of linen, glassware, cutlery and crockery. All prices are inclusive of VAT. Please note that these costs are for 2024, we will review the pricing and choices of our menus each year due to availability and any increases in cost.

Special Dietary Requirements

Dishes can be adapted where possible to meet any special dietary requirements. All of our vegetarian dishes can be amended to cater for vegans. Whilst some of our dishes are already gluten or lactose free, we can also create bespoke dishes to cater for these or any other special dietary requirements.

Allergens

If you require any information regarding the presence of any allergens in our dishes, the full recipe specification is available upon request.

Canapé Menu

We recommend choosing four canapés (two warm and two cold) to make your perfect selection. If you are having a longer reception, we would recommend increasing to six.

Extra canapés charged at £2.50 each.

Warm

Meat

Korean Fried Chicken, Gochujang, Spring Onion
Roast Beef, Yorkshire Pudding, Horseradish Crème Fraiche
Somerset Honey Mustard Sausages
Mini Lamb Burger, Cucumber Tzatziki, Sesame Bun
Teriyaki Glazed Pork Belly, Pickled Carrot, Sesame

Fish

Somerset Chorizo and Tiger Prawn Skewer, Gremolata
Thai Fish Cakes, Sweet Chilli
Tempura Tiger Prawn, Tartare Sauce, Lemon
Mini Fish and Chips

Veggie & Vegan

Mini Smoked Godminster Cheddar and Roasted Pepper Quiche
Mushroom Arancini, Wild Garlic Aioli, Parmesan
Crispy Deep Fried Haloumi, Smoked Tomato Relish
Tempura Vegetables, Satay Dipping Sauce (Vg)

Cold

Meat

Prosciutto wrapped Mozzarella, Roast Tomato, Basil
Mini Popadom, Chicken Tandoori, Mango Chutney
Pheasant Sausage Roll, Pennard Cider Apple Chutney
Duck Spring Roll, Hoisin, Spring Onion
Chicken Liver Parfait en Croute, Red Onion Marmalade, Crispy Sage

Fish

Seared Sesame Tuna, Mango Salsa, Coriander
Hot Smoked Trout, Dill Scone, Horseradish
Beetroot Cured Salmon, Wasabi Crème Fraiche, Rice Cracker
Smoked Salmon Blini, Cream Cheese, Lemon
Salt and Pepper Crab, Prawn Cracker, Pickled Ginger

Veggie & Vegan

Westlake Goats Cheese Crostini, Honey Fig, Pistachio Dukkha
Montgomery Cheddar Shortbread, Basil Cream Cheese, Blush Tomato
Pea and Mint Frittata, Westcombe Ricotta, Pepperonata
Thai Watermelon, Pickled Cucumber, Spring Onions, Peanuts (Vg)
Marinated Vegan Feta, Blush Tomato and Olive Skewer (Vg)

Starters

Artisan Bread and Somerset Butter on tables – £2 per head

Westlake Goat Curd Mousse (V)

Roasted Beetroot Salad, Pickled Cucumber, Toasted Pinenuts

Duo of Bruschetta: Pea, Mint and Feta | Slow Roasted Tomato, Basil and Parmesan (V/Vg)

Served with Aged Balsamic and Rocket Salad (can be Vg with Vegan Feta)

Spiced Sweet Potato Falafel (Vg)

Red Pepper Hummus, Fattoush Salad, Sumac Dressing

Roasted Butternut and Sweet Potato Soup (V)

Crème Fraiche, Crispy Sage, Crusty Bread (VG version available)

Heritage Tomato and Burrata Caprese Salad (V)

Basil oil

Braised Wild Boar Tortelloni

Tomato Ragù, Parmesan Shavings, Truffle Oil

Ham Hock and Barbers Vintage Cheddar Tart

Red Onion Marmalade, Dressed Leaves (V/VG version available)

Duck and Orange Parfait

Spiced Ginger and Plum Chutney, Cornichons, Thyme Toasts

Lime Cured Salmon Gravalax

Asian Slaw, Pickled Radish, Sesame and Soy Dressing

Mango Chilli Prawn and Guacamole Salad

Focaccia Crisp, Coriander

Asparagus and Ricotta Tortelloni

Pea Puree, Pecorino

Dishes can be adapted for special dietary requirements. Additional options available on request.



Sharing Starters

Please note a supplement applies for sharing starters.

Antipasti

Salamis | Prosciutto | Olives | Tomato and Mozzarella Salad | Roasted Mediterranean Vegetables | Warm Focaccia | Olive Oil and Balsamic Vinegar

Courgette and Pine nut Fritters for Veggies and Vegans

Mezze

Lamb Kofte | Aubergine Chermoula | Tzatziki | Hummus | Olives | Tabbouleh | Pickled Chillies | Pitta Bread

Sweet Potato Falafels for Veggies and Vegans

Sharing Mains

Served family style for guests to pass around the table. Please note a supplement applies for sharing mains.

Roasted Sirloin of Somerset Beef
Yorkshire Pudding, Red Wine Gravy

Roasted and Griddled Whole Local Chicken
Thyme and Lemon stuffing

All Served with Duck Fat potatoes or Herb Roasted Baby Potatoes, Spring Greens, Honey Glazed Carrots or Minted Peas and Leeks

Persian Style Leg of Somerset Lamb
Tzatziki, Zatar Roasted Baby Potatoes, Spiced Aubergine Salad, Flatbreads

Loin of Porchetta Hog Roast Style
Baby Roast Potatoes with Cornish Sea Salt and Olive oil, Fennel and Apple Slaw, Crackling, Apple Sauce

Main Course

Herb Roasted Chicken Supreme

Honey Roasted Root Vegetables, Dauphinoise Potatoes, Roast Chicken Jus

Lemon & Rosemary Roasted Chicken

Somerset Chorizo, Spinach & Crispy Potato Salad, Roasted Tomato, Wild Garlic Aioli

Roasted Somerset Lamb

Minted Pea Puree, Tender Stem Broccoli, Boulangère Potatoes, Redcurrant & Rosemary Jus

Harissa Lamb Rump

Zaatar Potato Rosti, Honey Roast Carrot, Minted Greens, Pomegranate Jus

Trio of Pennard Sausages

Creamy Mashed Potato, Seasonal Vegetables, Red Onion Gravy

Slow Roasted Belly of Pork

Fondant Potato, Creamed Leeks, Crackling, Pennard Cider Gravy

Roasted Loin of Pork

Crispy Bubble & Squeak, Savoy Cabbage & Pancetta, Caramelised Apples, Tarragon & Mustard Sauce

Slow Braised Blade of Beef Bourguignon

Horseradish Mash, Honey Roast Carrot, Spring Greens

12 Hour Slow-Cooked Beef Brisket

Smoked Butternut Squash Puree, Dauphinoise, Spring Greens, Red Wine Jus

Fillet of Beef Wellington

Green Beans with Pancetta, Potato Pave, Red Wine Jus (supplement applies)

Crispy Confit of Duck

Salt & Pepper 'Hash Brown', Chargrilled Hispi, Roasted Plum, Duck Jus

Main Course

Pan fried Sea Bass

Bombay Potatoes, Green Beans, Fennel Bhaji, Coconut Curry Sauce

Poached Salmon

Warm New Potato Salad, Red Onions, Capers, Watercress, Lemon & Dill Mayo

Wild Mushroom Gnocchi (Vg)

Vegan Cream Sauce, Vegan Parmesan, Watercress, Truffle

Chargrilled Courgette (V)

Cherry Tomato and Feta Tart, Red Pepper Tapenade, Parmesan Crisp

Roasted Harissa Aubergine (Vg)

Giant Cous Cous, Coriander Coconut Yoghurt, Pomegranate

Our Handmade Pies made in the Pennard Kitchen

All served with Creamy Mashed Potatoes, Mushy Peas, Crispy Onions and Gravy:

Steak and Glastonbury Ale

Somerset Chicken, Leek and Ham

Spiced Sweet Potato and Butternut Squash (Vg)

Pudding

Triple Chocolate Brownie

Cheddar Strawberries, Clotted Cream, Honeycomb

Summer Berry Eton Mess

Chantilly Cream, Fruit Coulis

Coconut Panna Cotta

Passionfruit Curd, Torched Pineapple, Coconut Granola (Vg)

Prosecco Syllabub

Pennard Orchard Fruit Compote, Gingerbread Crumb

Sticky Toffee Pudding

Toffee Sauce, Brandy Snap, Marshfield Ice Cream

Raspberry Cheesecake

Raspberry Sauce, Bruton Thick Double Cream

Lemon and Basil Posset

Pink Peppercorn Meringue, Vanilla Shortbread

Chocolate Mousse

White Chocolate Soil, Whipped Cream, Vanilla Fudge

Somerset Apple Frangipane Tart

Blackberries, Kingston Black Anglaise

Chef 's Trio of Miniature Desserts (supplement applies)

Mini Strawberry Pavlova | Lemon & Basil Posset Pot | Triple Chocolate Brownie, Edible Flowers

Dishes can be adapted for special dietary requirements. Additional options available on request.

Tea & Coffee

£2.75 per head



PENNARD
PIZZA

Get yourself a Pennard pizza, it's the best thing you can get. It's made with the best ingredients and it's cooked to perfection. It's the perfect pizza for any occasion. It's the perfect pizza for any occasion.

MAKING PIZZA
#1 in the world for
quality, quantity,
and taste. We're
the best. We're the best.

Evening Food

Slow Roasted Somerset Pork Bap £9

BBQ Style – Pulled Pork, Apple Slaw, BBQ Sauce, Brioche Bun, or;
Hog Roast Style – Roast Pork, Sage and Onion Stuffing, Apple
Sauce, Floured Bap
Halloumi, Spinach and Roasted Pepper Bap (V)

Bacon Butties £8

Crispy Dry Cured Bacon served in Floured Baps with Ketchup and
Brown Sauce
Portabella Mushroom and Potato Rosti in Floured Bap (V)

Somerset Pasties £8

Traditional Cornish with Local Beef and Vegetables served warm
from the oven
Cheese and Onion Pasty (V) (vegan option available)

Somerset Cheese Board £7.50

A selection of Local Cheeses served with Fruit, Crackers and
Chutney (Vegan cheese available)

+ Add a selection of Somerset Charcuterie to include:

Fennel Salami, Cider Infused Chorizo, Parma Style Ham £3

+ Add a selection of savouries to include:

Hand Raised Pork Pie, Scotch Eggs, Homemade Sausage Rolls £4

Nachos Station £8

Load your Nachos with your favourite toppings:

To include Chilli, Guacamole, Grated Cheddar, Tomato Salsa,
Jalpenos, Sour Cream

Sourdough Toasties

Butter-fried sourdough filled with local Barbers 1884 Cheddar and
Ogglesfield (vegan cheese available)

Somerset Cheddar and caramelised onion £8

Somerset Cheddar and Bacon £9

Pennard Pizza Food Trailer £12

11" Thin-Crust Pizzas cooked in our traditional wood fired oven
(minimum of 70 guests)

pennardhouse.com