



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 local Farmers and other ingredients are sourced as near to home as possible.

Please choose one option for each course as well as a vegetarian option. We will adapt these dishes to suit both Vegan guests and any other Dietaries that may be required. If you wish to combine dishes to make your perfect menu, then please let us know.

Menu Costs for 2025 Weddings

Costs 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 include all staff costs to serve your food and serving of canapés and drinks at your reception, and is inclusive of table linen, glassware, cutlery and crockery. All prices are inclusive of VAT. 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 £3.50 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

Filo Pastry wrapped King Prawn, Lemon & Garlic Mayo
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
Southern Fried Cauliflower, Ranch Dipping Sauce

Cold

Meat

Prosciutto wrapped Mozzarella, Roast Tomato, Basil Mini Popadom, Chicken
Tandoori, Mango Chutney Pheasant Sausage Roll, Pennard Cider Apple Chutney
Pulled Pork, Mac & Cheese Fritter, BBQ Sauce
Green Thai Chicken Skewer, Coriander, Chilli, Lime

Fish

Seared Sesame Tuna, Mango Salsa, Coriander
Beetroot Cured Salmon, Wasabi Crème Fraiche, Rye Crostini
Smoked Salmon Blini, Cream Cheese, Lemon
Salt and Pepper Crab, Prawn Cracker, Pickled Ginger

Veggie & Vegan

Westlake Goats Cheese Crostini, Balsamic Beetroot, Pumpkin Seed Dukkha
Montgomery Cheddar Shortbread, Basil Cream Cheese, Blush Tomato
Courgette Pakora, Pomegranate and Mango Chutney
Watermelon, Vegan Feta and Mint Skewer
Smashed Avocado, Black Bean, Chilli, Ciabatta Crouton

Starters

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

A Large Arancini with Westcombe Cheddar, Ogglesheild and Montgomery Cheddar centre, Slow Roasted Pepperonata (V)

Duo of Bruschetta: Pea, Mint and Feta | Slow Roasted Tomato, Basil and Parmesan (V/Vg)
Served with Aged Balsamic and Rocket Salad

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 Ragu,
Parmesan Shavings, Truffle Oil

Barbers Vintage Cheddar, Leek and Sunblushed Tomato Tart
Red Onion Marmalade and Dressed Leaves (V/VG version available)

Smoked Chicken Caesar Salad,
Crispy Pancetta, Focaccia Crisp

Lime Cured Salmon Gravalax Asian Slaw, Pickled
Radish, Sesame and Soy Dressing

Smoked Salmon and King Prawns
Tomato and Caper Salsa, Lemon Mayo

Pumpkin and Sage Tortelloni (Vg)
Beetroot Puree, Vegan Feta

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

Watercress and Vine Tomato Salad, Wedge Potatoes, Chimichurri Sauce
Can also be served with Duck Fat potatoes, Dauphinoise or Herb roasted baby potatoes, Tenderstem Broccoli, Honey glazed Carrots

Roasted and Griddled Whole Local Chicken Thyme and Lemon stuffing,
Duck fat potatoes or Herb roasted baby potatoes, Spring greens or minted peas and leeks, Honey glazed carrots

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, Sunblushed Tomato,
Mange Tout, Wild Garlic Aioli

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

Garlic and Rosemary Lamb Rump
Tzatziki, Courgette and Feta Salad, Lemon and Oregano Potatoes

Slow Roasted Belly of Pork
Baby Roast Potatoes, Creamed Leeks, Crackling, Pennard Cider Gravy

Slow Braised Blade of Beef
Pancetta and Pearl Onions, Creamed Potatoes, Honey Roast Carrot, Spring Greens

12 Hour Slow-Cooked Beef Brisket
Smoked Butternut Squash Puree, Dauphinoise, Fine Beans, Red Wine Jus

Fillet of Beef Wellington
Green Beans with Pancetta, Potato Pave, Red Wine Jus (supplement applies)

Crispy Confit of Duck
Salt & Pepper Rosti, Tenderstem Broccoli, Roasted Plum, Duck Jus

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)

Main Course

Pan fried Sea Bass

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

Grilled Salmon

Crushed New Potatoes, Asparagus and Roasted Vine Tomatoes,
Lemon Caviar Butter Sauce

Vegetarian & Vegan

Wild Mushroom Gnocchi (Vg)

Vegan Cream Sauce, Vegan Parmesan, Watercress, Truffle

Chargrilled Courgette Cherry Tomato and Feta Tart (Vg)

Red Pepper Tapenade, Parmesan Crisp

Roasted Parmigiana Aubergine (Vg)

Rocket Salad

Roasted Butternut Squash and Cashew Bake (V)

Roasted New Potatoes, Tenderstem Broccoli, Garlic and Rosemary Jus

Pudding

Triple Chocolate Brownie Cheddar Strawberries,
Clotted Cream, Honeycomb

Summer Berry Eton Mess
Chantilly Cream, Fruit Coulis

Greek Yoghurt Panna Cotta (veg version wih Coconut
yoghurt)
Chargrilled Peaches, Raspberry and Mint, Biscoff Crumb
Espresso Martini Tiramisu
Almond Biscotti

Sticky Toffee Pudding Toffee Sauce, Brandy Snap,
Marshfield Ice Cream

New York Cheesecake
Topped with Toffee Popcorn, Fudge and White Chocolate, Butterscotch Sauce

Lemon and Basil Posset Pink Peppercorn
Meringue, Vanilla Shortbread

Chocolate Mousse White Chocolate Soil, Whipped
Cream, Vanilla Fudge

Caramelised Somerset Apple Tart
Salted Caramel Ice cream, Blackcurrant Coulis

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



Evening Food

Slow Roasted Somerset Pork Bap £9.50

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 £3.50 + Add a
selection of savouries to include: Hand Raised Pork Pie, Scotch
Eggs, Homemade Sausage Rolls, Crusty Bread £4.50

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 £9

Somerset Cheddar and Bacon £9.50

Pennard Pizza Food Trailer £13

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

pennardhouse.com