



# Pennard Kitchen Menu

2026



# PENNARD HOUSE

## Somerset

At 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 Diets that may be required. If you wish to combine dishes to make your perfect menu, then please let us know.

### Menu Costs for 2026 Weddings

Costs based on a minimum of 60 guests and start from:

Four Canapés and Two Course Menu – £81

Four Canapés and Three Course Menu – £87

These costs include all staffing 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.

# Warm Canapés

## Meat

Korean Fried Chicken, Gochujang, Spring Onion  
Roast Beef, Yorkshire Pudding, Horseradish Crème Fraiche  
Pennard Honey Mustard Sausages  
Mini Lamb Burger, Cucumber Tzatziki, Sesame Bun  
Jasmine Tea Smoked Duck, Five Spice, Plum Jam, Sesame Toast

## Fish

Maryland Crab Cake, Sweetcorn Salsa  
Thai Fish Cakes, Sweet Chilli  
Mini Fish and Chips, Tartare Sauce  
Spicy Prawn and Avocado Tostadas

## Vegetarian & Vegan

Mushroom Arancini, Wild Garlic Aioli, Parmesan  
Crispy Deep Fried Haloumi, Smoked Tomato Relish  
Masala Fries, Spicy Mayo, Crispy Onions, Coriander  
Courgette Pakora, Pomegranate, Mango Chutney

# Cold Canapés

## Meat

Prosciutto Wrapped Mozzarella, Roast Tomato, Basil  
Pheasant Sausage Roll, Pennard Cider Apple Chutney  
Pulled Pork, Mac & Cheese Fritter, BBQ Sauce  
Chicken Tikka Skewer, Mint Raita

## Fish

Seared Sesame Tuna, Mango Salsa, Coriander  
Smoked trout and Sorrel rilette, Olive Oil Toast  
Oak Smoked Salmon Blini, Cream Cheese, Lemon  
Salt & Pepper Crab, Prawn Cracker, Pickled Ginger

## Vegetarian & Vegan

Westlake Goats Cheese Crostini, Balsamic Beetroot, Pumpkin Seed Dukkha  
Montgomery Cheddar Shortbread, Basil Cream Cheese, Blush Tomato  
Mini Smoked Godminster Cheddar and Roasted Pepper Quiche  
Sweet Potato Falafel, Spiced Tomato Relish

We recommend choosing two warm and two cold canapés

# Starters

Artisan Bread and Somerset Butter or Olive Oil for dipping  
on tables - £2 per head

A Large Arancini with Westcombe Cheddar, Oglesfield 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

Individual Antipasti Plate - Somerset Charcuterie,  
Buffalo Mozzarella, Olives, Roasted Mediterranean  
Vegetables, Focaccia ( V/Vg version available)

Roasted Butternut and Sweet Potato Soup (V)  
Crème Fraiche, Crispy Sage, Crusty Bread (Vg version available)

Heritage Tomato and Burrata Caprese Salad, Basil oil (V)

Braised Wild Boar Tortelloni Tomato Ragu,  
Parmesan Shavings, Truffle Oil

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

Heritage Beetroot Carpaccio, Whitelake Goats Curd, Walnut and  
Rocket Salad (V)

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  
Beetroot Puree, Vegan Feta (Vg)

*Dishes can be adapted for special dietary requirements.*

*Key V) Vegetarian. (Vg) Vegan*



# Sharing Mains

An Informal style of Wedding feasting with all elements of the menu served on sharing platters or bowls for guests to pass and share around the table.

Rump of aged Somerset Beef sliced and served with your choice of Chimichurri or Salsa Verde, Heritage Tomato Salad with Pickled Shallots, Patatas Bravas with Aioli, Charred Tenderstem Broccoli

Pennard Honey Mustard Roasted Whole Chicken Rosemary and Smoked Sea Salt Potatoes, Roasted Root Vegetables, Spring Greens and Leeks with Crispy Pancetta, Roast Chicken Jus

Slow Roasted Greek Style Leg of Lamb, Roasted Vegetable Orzo, Green Bean Salad, with Preserved Lemon and Seeds, Greek Salad, Tzatziki

Loin of Somerset Porchetta, Apple and Fennel Slaw, Warm New Potatoes with Sherry Vinegar, Capers and Red Onion, Roasted Carrot and Puy Lentil Salad, Pennard Apple Relish

# Meat Mains

Herb Roasted Chicken Supreme  
Honey Roasted Root Vegetables, Celeriac Puree,  
Dauphinoise Potatoes, Roast Chicken Jus

Lemon & Rosemary Roasted Chicken  
Crushed New Potato Salad, Somerset Chorizo, Mange Tout,  
Sun Blushed Tomato Aioli

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

A Duo of Somerset Pork – Slow Roasted Belly and Pork Fillet  
Herb Roasted Potatoes, Creamed Leeks, Tenderstem, Crackling,  
Pennard Cider Gravy

Somerset Sirloin of Beef, Chimmichurri sauce, Hasselback Potato,  
Garlic Green Beans, Honey Roast Carrot

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

Fillet of Beef Wellington  
Mushroom Duxelle, Green Beans with Pancetta, Potato  
Pave, Red Wine Jus (£10 supplement)

Gressingham Duck Breast  
Salt & Pepper Rosti potatoes, Sesame Carrot, Torched Asparagus  
with Schezuan Spices, Duck Jus



# Fish Mains

Pan Fried Cornish Sea Bass

Crushed New Potatoes, Warm Fennel, Green Bean and Cherry  
Tomato Salad, Dill Sauce

Grilled Salmon

Preserved Lemon Crumb Lightly Roasted Jersey Royal, Torched  
Asparagus, Mange Tout, Lemon Butter Sauce

# Vegetarian & Vegan Mains

Pea and Shallot Ravioli

Genovese Pesto, Peashoots, Parmesan (V or Vg available)

Chargrilled Courgette, Cherry Tomato and Feta Tart

Red Pepper Tapenade, Parmesan Crisp (V)

Roasted Parmigiana Aubergine

Rocket and Parmesan Salad (V)

Roasted Portabella Mushroom topped with Garlic Spinach,

Butternut Squash and Puy Lentils (V or Vg available)

Middle Eastern Roasted Red Pepper filled with Chickpea Couscous,

Griddled Halloumi, Pomegranate and Labneh dressing (Vg)

*Key V) Vegetarian. (Vg) Vegan*

# Pudding

Triple Chocolate Brownie  
Raspberries, Clotted Cream, Honeycomb

Strawberry Eton Mess  
Chantilly Cream, Fruit Coulis

Peach Melba Trifle  
Rum-Soaked Sponge, Peaches, Raspberry Jelly, Vanilla Custard

Espresso Martini Tiramisu  
Spiced Mascarpone, Almond Biscotti

Sticky Toffee Pudding, Butterscotch Sauce,  
Vanilla Ice Cream, Brandy Snap

Baked Vanilla Cheesecake  
Rhubarb and Elderflower Compote, White Chocolate

Lemon and Lime Posset  
Passionfruit, Lemon Shortbread

Apple Frangipane Tartlet  
Salted Caramel Ice Cream, Blackcurrant Coulis

## Trio of Desserts

**Chefs selection of Three Mini Desserts** (£3 supplement)

Dark Chocolate Brownie, Honeycomb, Chantilly Cream

Passionfruit Posset, Edible Flowers

Summer Berry Pavlova, White Chocolate

Tea & Coffee served from a Coffee station on the Balcony or in the  
Courtyard at £2.95 per head



# Evening Food

## **Slow Roasted Bap £10**

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

## **Butties £8.50**

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

## **Somerset Pasties £8.50**

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

## **Somerset Cheese Board £8**

A selection of Local Cheeses served with Fruit, Crackers and Apple and  
Cider Chutney (Vegan cheese available)  
+ Add a selection of Somerset Charcuterie to include: Fennel Salami,  
Cider Infused Chorizo, Parma Style Ham+ £4  
+ Add a selection of savouries to include: Hand Raised Pork Pie, Scotch  
Eggs, Homemade Sausage Rolls, +£5

## **Mac and Cheese £9**

A bowl of piping hot Macaroni, three cheese sauce with Barbers 1884,  
Oggeshield and Montgomery Cheddar, Garlic Crumb (V) (Vg version available)

## **Sourdough Toasties £9.50**

Butter-fried sourdough filled with local Barbers 1884 Cheddar and  
Oggeshield with Caramelised onion (V) (Vg version available)

## **Pennard Pizza Food Trailer £14**

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

[pennardhouse.com](http://pennardhouse.com)