Pennard Kitchen Menu

2027



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

Menu Costs for 2027 Weddings

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

Four Canapés and Two Course Menu - £85
Four Canapés and Three Course Menu - £89

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.

Canapés

Meat

Korean Fried Chicken, Gochujang, Spring Onion
Lamb Kofta, Whipped Feta, Pomegranate
Pennard Honey Mustard Sausages
Mini Beef Burger, Pickle, Tomato Relish
Prosciutto Wrapped Mozzarella, Roast Tomato, Basil
Pork and apple Sausage Roll, Onion Chutney
Coronation Chicken Tartlet, Mango, Crispy Onions
Chicken and Chorizo Skewer, Aioli

Fish

Miso Glazed Salmon, Pickled Cucumber, Sesame
Thai Fish Cakes, Sweet Chilli
Mini Fish and Chips, Tartare Sauce
Spicy Prawn and Avocado Tostadas
Seared Sesame Tuna, Mango Salsa, Coriander
Smoked trout and Sorrel rillette, Olive Oil Toast
Oak Smoked Salmon Blini, Cream Cheese, Lemon
Smoked Haddock Fishcake, Lemon Mayo

Vegetarian & Vegan

Mushroom Arancini, Wild Garlic Aioli, Parmesan
Crispy Deep Fried Halloumi, Smoked Tomato Relish
Masala Fries, Spicy Mayo, Crispy Onions, Coriander
Courgette Pakora, Pomegranate, Mango Chutney
Whipped Goats Cheese Crostini, Red Onion Jam, Toasted Seeds
Montgomery Cheddar Shortbread, Basil Cream Cheese, Blush Tomato
Mini Smoked Godminster Cheddar and Roasted Pepper Quiche
Sweet Potato Falafel, Spiced Tomato Relish

Four Canapes of your choice are included in your menu cost. Additional Canapes can be added at an additional cost of £3.50 per piece.

Starters

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

A Large Arancini with Butternut Squash, Sage and Westcombe Cheddar, Slow Roasted Pepperonata (V)

Duo of Bruschetta: Pea, Mint and Feta | Cherry Tomato, Basil and Parmesan Served with Aged Balsamic and Rocket Salad (V) (Vg version available)

Rare Roast Beef, Celeriac Remoulde, Watercress, Pickled Shallot, Horseradish

Buffalo Mozzarella and Heritage Tomato Caprese Salad, Olive Oil Croutons, Pesto dressing (V) (Vg version available)

Braised Wild Boar Tortelloni Marinara Sauce Parmesan Shavings, Truffle Oil

Courgette and Ricotta Tart, Confit Tomato Salad, Lemon and Mint Dressing (Vg version available)

Roasted Beetroot, Burrata, Pennard Honey, Roasted Pumpkin Seeds, Thyme Toast (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 Marinara Sauce, Vegan Feta (Vg)

Dishes can be adapted for special dietary requirements.

Key (V) Vegetarian, (Vg) Vegan



Sharing Dishes

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.

Sharing Starter

Somerset inspired Antipasti Sharing Board featuring Local Artisan Charcuterie, Godminster Heart Organic Cheddar, Roasted Vegetables, Olives, Apple chutney, Foccacia and Olive Oil for dipping

Sharing Main Courses

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
Chorizo Potato Rosti, Garlic Green Beans, Smoked Paprika Sauce

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

Roasted Loin of Somerset Pork
Rosemary Roasted Potatoes, Creamed Leeks, Root vegetables, Apple Puree, Pennard Cider Jus

Somerset Sirloin of Beef
Slow roasted Vine Tomato, Charred Broccoli, Hassleback Potato, Chimmichuri

Roasted Sirloin of Somerset Beef
Dauphinoise Potato, Honey Glazed Carrot, Spring Greens, Red Wine Sauce

12 Hour Slow-Cooked Beef Brisket
Grain Mustard Mash, Green Vegetables, Glazed Carrot, Bourguignon Sauce,

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

Gressingham Duck Breast
Schezuan spices, Salt & Pepper Rosti potatoes, Honey Carrot, Sesame Green Vegetables, Duck Jus

Fish Mains

Pan Fried Cornish Sea Bass
Crushed New Potatoes, Warm Fennel, Green Bean and Cherry Tomatoes, Dill Sauce

Grilled Salmon
Preserved Lemon Crumb, Lightly Roasted Jersey Royal, Steamed Vegetables, 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 & Vg available)

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 (V) (Vg available with Vegan Halloumi)

Key (V) Vegetarian (Vg) Vegan

Pudding

Triple Chocolate Brownie
Summer Berries, Chantilly Cream, Chocolate Sauce

Strawberry Eton Mess
Chantilly Cream, Fruit Coulis

Pennard Honey Pannacotta
Roasted Fig, Blackberries, Pumpkin Seed Brittle

Espresso Martini Tiramisu
Spiced Mascarpone, Almond Biscotti

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream, Honeycombe

Mango and Passion Fruit Cheesecake,
Whipped Local Double Cream, Raspberry Coulis

Lemon Posset
Summer Berry Coulis, Vanilla Shortbread

Warm Somerset Apple Cake
Caramel Sauce, Clotted Cream Icecream

Trio of Desserts

Chefs selection of Three Mini Desserts
(£3 supplement)
Triple Chocolate Brownie, Honeycombe,
Chantilly Cream
Mini Expresso Martini Tiramisu,
Summer Berry Pavlova, Edible Flowers

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


PENNARD
PIZZA

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 £8.95

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 £8.95

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

Somerset Cheese Board £8.50

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, Somerset Mozzarella, Montgomery Cheddar, Garlic Crumb (V) (Vg version available)

Sourdough Toasties £9.50

Butter-fried sourdough filled with local Barbers 1884 Cheddar, Somerset Mozzarella, Smoked Applewood with Spicy onion and Tomato Chutney (V) (Vg version available)

Pennard Pizza Food Trailer £14

11" Thin-Crust Sourdough Pizzas cooked in our traditional wood fired oven (minimum of 60 Pizzas)

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