

HESTERCOMBE

paradise restored





Our menus are enticing, our food delicious

BANQUETING

Tempting starters, mouth-watering main courses, sensational puddings, handmade canapés, carved buffets and hog roasts – our team of professional chefs create menus using the finest locally sourced, seasonal ingredients wherever possible. All our food is freshly prepared in our own kitchens.

YOUR PERSONAL INVITATION...

Please come and see us!

There is no substitute for experiencing the beauty of this unique location. Let us share ideas and offer our expertise and knowledge. We want to assist you with as much or as little as you like, every step of the way – from your first enquiry to your special day.

THE SETTING

We offer one overall venue hire cost giving you the freedom to use as many of our facilities as you wish to suit the style and theme of your wedding.

The Orangery offers quiet solemnity for your ceremony for up to 90 guests with the option of a 'marquee end' to increase capacity. The Orangery Lawn and Victorian Terrace are perfect for an elegant drinks reception with magnificent views across the Great Plat with Hestercombe House as a backdrop.

The Bampfylde Hall seats up to 150 guests for your ceremony, 112 for formal dining and up to 200 for an evening party with an adjoining covered courtyard and patio for live music and al fresco dining.



The Temple in the Landscape Garden is a romantic, intimate and unique venue for your ceremony. Perched high above the Pear Pond, the Temple has breathtaking views across the garden and beyond to Taunton Vale. It holds 12 to 14 people inside with a space on the lawn for up to 70 additional guests.

Hestercombe House has a range of historical spaces for your ceremony or your drinks reception. The Great Hall with its grand sweeping staircase seats 150, the Merriott Room, with its wood panelled walls up to 66 and the elegant Portman Room holds 96. Plus drinks receptions can be held in the pretty Column Room for up to 60.



A photographer's dream

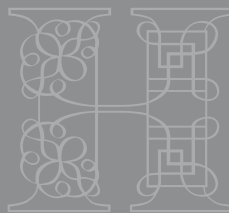
THE DREAM ...

A candle-lit ceremony and drinks reception in the Orangery; a themed evening party; an intimate supper for a handful of friends – or extravagant dining for 200 guests in a marquee... flexible spaces offer more choice, more options.

Hestercombe is a classical, romantic English garden and a perfect setting for your wedding. This breathtakingly beautiful garden, covering over fifty acres – once neglected – has been lovingly restored to its original splendour, one of Britain's best-loved gardens with international acclaim.

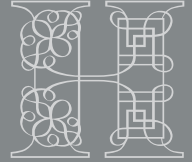
Hestercombe is licensed for civil ceremonies and has the advantage of being able to cater for your ceremony, drinks reception, wedding breakfast and evening party all at one magnificent location.

Lakes, cascades, temples, rills, shade-dappled pathways, romantic corners and views to take your breath away, create a spectacular backdrop to capture your memories.



Freedom and flexibility with one venue cost

HESTERCOMBE WEDDING BREAKFAST BANQUETING MENU



STARTERS

Smoked salmon and dill filo pastry tart with green salad and a lemon dressing
Sautéed wild mushroom, garlic and rocket bruschetta with Parmesan shavings
Pan fried scallops with pancetta and chilli aioli
Seasonally inspired soup with freshly baked Hestercombe bread
Ham hock terrine with red onion marmalade
Grilled Capricorn goats cheese and beetroot salad
Cold meat platter including serrano ham, salami, chorizo, olives, fresh capers, balsamic oils and marinated vegetables
Smoked duck breast with plum chutney on dressed leaves

MAIN COURSES

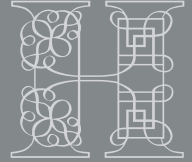
Rump of Somerset lamb (served pink) with a port and rosemary sauce and dauphinoise potatoes
Pan-fried breast of chicken with chestnut mushrooms, shallot sauce and sautéed potatoes
Herb crusted fillet of salmon with a pink peppercorn sauce and sautéed potatoes
Roast rib of West Country beef with Yorkshire pudding and beef dripping roast potatoes
Roasted butternut squash and thyme risotto with parmesan shavings
Fillet of sea bass with braised fennel, parmentier potatoes and celeriac purée
Roast loin of Somerset pork in a wholegrain mustard and Madeira sauce with garlic and thyme roasted potatoes

DESSERTS

Plum and almond crumble slice with fresh vanilla custard
Tri flavoured chocolate profiteroles
Pear tart with Earl Grey cream
Vanilla panna cotta with blueberry compote
Honey mousse with walnut brittle
Mango parfait with coconut tuille
Chocolate fondant with ginger ice cream
Raspberry or strawberry pavlova with Chantilly cream
Lemon cheesecake with raspberries

Support and expert advice every step of the way

HESTERCOMBE WEDDING BREAKFAST CARVED BUFFET



Rib of West Country beef on the bone
Honey and mustard glazed ham
Whole dressed salmon
Roasted vegetable and mascarpone cannelloni

Garlic and herb roasted baby new potatoes
Green salad
Greek salad
Tomato, basil and mozzarella salad
Beetroot and walnut salad
Penne pasta with roasted peppers and sweet and sour sauce
Pearl couscous with pea and mint dressing
Red cabbage coleslaw

Selection of freshly baked Hestercombe bread

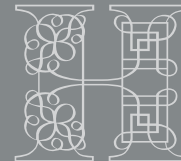
A choice of two desserts from our dessert menu

CANAPÉS

Miniature fish and chips
Baby jacket potatoes with cream cheese and chive
Steak en croustade with caramelized onions
Chicken and basil mayonnaise in a pastry cup
Smoked salmon and dill pâté
Lamb koftas with yogurt and mint dip
Tomato and mozzarella bruschetta
Creamy wild mushroom and tarragon tarts
Crab, lime and chilli pots
Bite-sized Yorkshire puddings filled with rare beef and a wholegrain mustard creme fraiche dressing

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HESTERCOMBE WEDDING PRICE GUIDE



VENUE HIRE:

We offer one overall venue hire cost for the use of The Orangery, The Temple, Victorian Terrace, Bampfylde Hall, Courtyard and Hestercombe House.

HIGH SEASON: May, June, July, August

Saturdays and Bank Holiday weekends - £2,900

Fridays and Sundays - £2,400

Mondays - Thursdays - £1,800

MID SEASON: March, April, September, October

Saturdays and Bank Holiday weekends - £2,400

Fridays and Sundays - £1,800

Mondays - Thursdays - £1,250

LOW SEASON: November, December, January, February

Saturdays - £1,800

Sunday - Friday - £1,250

BANQUETING:

Wedding breakfast menus - from £43.00

Evening buffets, hog roasts - from £13.00

All quotations are valid for 60 days from date of issue. Deposit required is £500, which is non refundable and non transferable. Credit card charge is 2%. We are unable to accept Amex or Diners cards. All prices subject to change without notice. Food prices are per person. All prices are inclusive of VAT @20%. Please read terms and conditions carefully.

*The Orangery offers quiet solemnity set in
the heart of the formal gardens*



A wedding in a world famous classical garden...

Cheddon Fitzpaine, Taunton, Somerset TA2 8LG

Telephone: 01823 413923

Email: info@hestercombe.com

hestercombe.com/weddings