

A PICTURE-PERFECT GARDEN WEDDING

# *The Stables Hospitality*



A photograph of a bride and groom embracing in a garden at night. The bride is wearing a white lace wedding dress and the groom is in a black tuxedo. They are standing on a stone path, surrounded by lush greenery and purple flowers. The scene is illuminated by warm, golden light, possibly from a fire or lantern in the foreground, creating a romantic atmosphere.

# *Your Hestercombe Wedding*

Hestercombe is the quintessential romantic English country garden and the perfect place for your wedding.

This breathtakingly beautiful garden, comprising over fifty acres, has been lovingly restored to its original period splendour and is now a historically significant garden of international acclaim.

Nestled in Somerset countryside, this picture-perfect venue is conveniently located for your wedding guests - only 3 miles from Taunton and just 15 minutes from junction 25 of the M5.

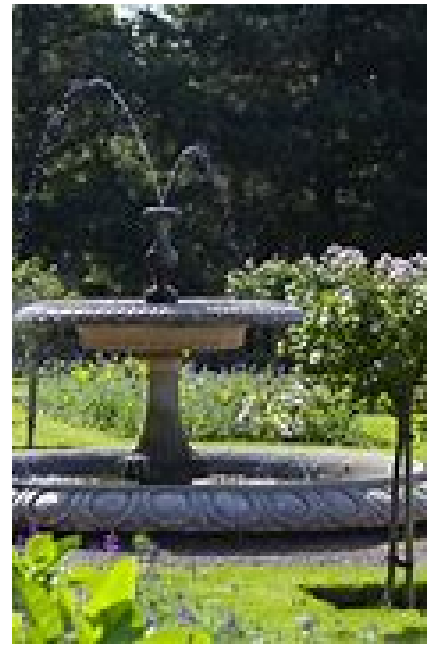
Licensed for civil ceremonies, you can enjoy your ceremony, drinks reception, wedding breakfast and evening party all at one magnificent location.



# *The Setting*

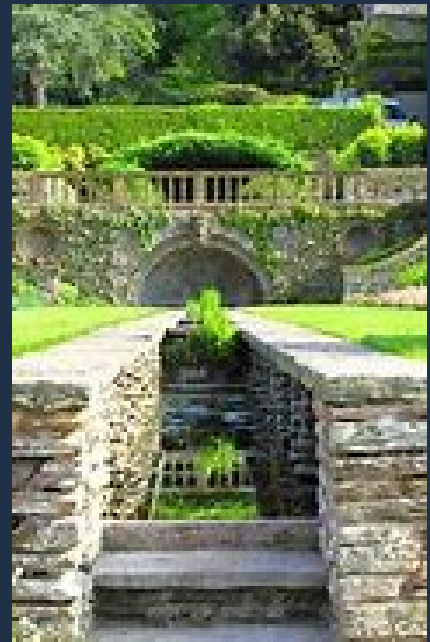
When you get married at Hestercombe, you'll have access to the entire estate for your wedding day – fifty acres of beautiful gardens and a collection of historical buildings for you and your guests to enjoy.

A picturesque backdrop to your wedding, you can explore Hestercombe's lakes, cascades, temples, rills, sun-dappled pathways and romantic corners. Every location giving you the opportunity to capture unique images that will tell the story of your big day.



This special setting, which has been skillfully restored back to its former glory over the last 25 years is lovingly tended to by a team of dedicated gardeners all year round.

With a selection of venues from grand and formal, to small and intimate, all situated in inspiring and beautiful gardens – we have the perfect space for your wedding celebration.







## *The Orangery*

The perfect light-filled venue for your ceremony. This iconic Hamstone building, designed by Sir Edward Lutyens, offers a classically beautiful space with views across the gardens. Guests can mingle on the sweeping Orangery lawn for drinks and canapés or explore the Edwardian Garden at their leisure.

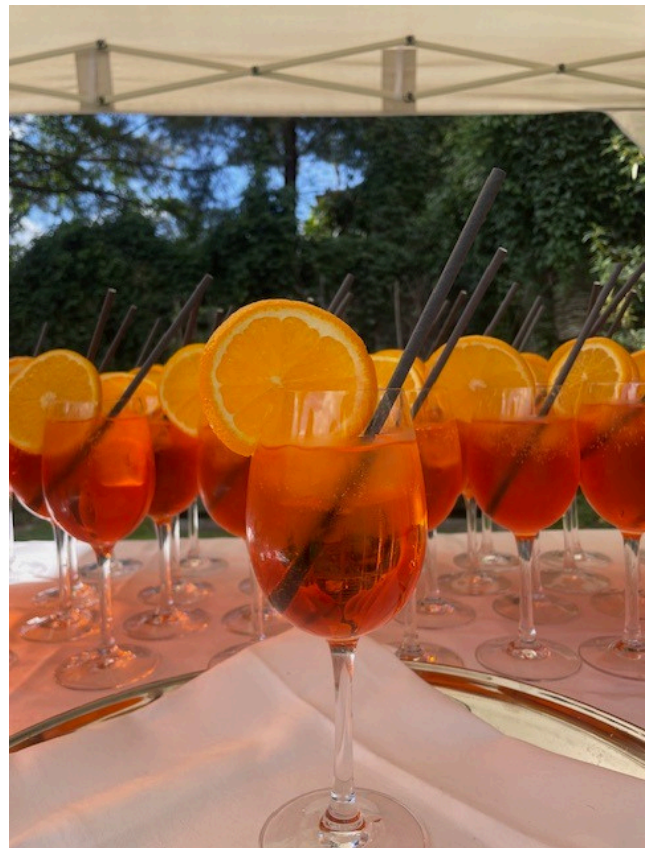




# *The Bampfylde Hall*

The Bampfylde Hall dates back to 1680. With its high ceilings and dramatic timber beams, it is a fantastic space for your ceremony, wedding breakfast or party.





## *Food & Drink*

Food is an important part of your day. It needs to be delivered on time, impress your guests and of course be mouth-wateringly delicious. Once you've said the 'I dos', relax and celebrate over a delicious meal. Whatever you choose, be it a three course feast or a quintessentially English afternoon tea, our team of chefs will create homemade food using the finest locally sourced, seasonal ingredients wherever possible. Keep your guests happy all day with delicious drinks and homemade canapés – from Pimms on the lawn to classic celebratory bubbles we can create something perfect for you whatever your wedding style and budget.





## *Seeing is believing...*

Pictures don't quite do justice to our beautiful setting – book a visit to see for yourself. Explore the picturesque gardens, discover the historical buildings and meet our wedding coordinator so you can start planning your wedding day at Hestercombe.

CONTACT US TODAY

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# Venue Hire

## **HIGH SEASON:**

**MAY, JUNE, JULY, AUGUST**

**Saturdays and Bank Holiday weekends – £4,000**

**Fridays and Sundays – £3,500**

**Monday – Thursday – £3,000**

## **MID SEASON:**

**MARCH, APRIL, SEPTEMBER, OCTOBER**

**Saturdays and Banks Holiday weekends – £3,500**

**Fridays and Sundays – £3,000**

**Monday – Thursday – £2,500**

## **LOW SEASON:**

**NOVEMBER, DECEMBER, JANUARY, FEBRUARY**

**Saturdays and Bank Holiday Weekends – £2,500**

**Sunday – Friday – £2,000**





WEDDING

# Menu

## CANAPES

*Confit peppered duck, rhubarb & ginger jam, rosemary short bread*

*Shredded beef brisket, blue cheese croquettes & horseradish aioli*

*Ham & mozzarella chive croquettes, mustard mayonnaise*

*Thai crab fishcakes & spiced lime pickle*

*Smoked salmon roulade, chive mascarpone & crispy onions*

*Roasted red pepper roulade, pesto cream cheese & crispy onions*

*Spiced squash & sage arancini*

*Sweetcorn & sweet chilli fritters*





WEDDING

# Menu

## STARTERS

*Chicken liver parfait, pineapple & pink peppercorn chutney, toasted brioche*

*Ham hock and parsley terrine, spiced apple jelly & piccalilli poppy seed toast*

*Smoked duck breast, rhubarb & ginger puree, crispy black pudding, watercress & celeriac remoulade*

*Parma ham, poached sherry pear, Yarlington blue cheese, sherry and cardamon reduction & pea shoots*

*Smoked haddock, leek & saffron, parmesan crumble & pickled vegetables*

*Smoked salmon, grapefruit segment, pickled fennel, tomato & dill horseradish relish, lemon balm*

*Mushroom pate, chestnut puree & toasted brioche*

*Burrata, cherry tomato and vanilla puree, confit tomatoes & Pico de Gallo*



WEDDING

# Menu

## MAINS

*Pan fried hake fillet, ratatouille, sweet heart spring cabbage, baby caper, parsley, chardonnay sauce*

*Grilled seabream fillet, baba ghanoush, charred asparagus, roasted baby beetroot & salsa verde*

*Roasted rump of lamb, mustard minted fondant potato, confit shallot, carrot & cumin puree, summer greens, tomato, black olive jus*

*Creedy caver confit duck leg, celeriac dauphinoise, savoy rhubarb and cardamon puree, strawberry and pink peppercorn jus*

*Roasted chicken supreme, crushed chorizo & spring onion, pink fur potatoes, squash puree, purple sprouting broccoli, white wine & tarragon sauce*

*Butternut squash & sage ravioli, spiced squash puree, pickled walnuts, rocket oil*

*Garden pea, pistachio, pesto, spinach & goats cheese risotto, truffle oil, pea shoots*

*Braised feather blade of beef, boulangère, roasted rosemary carrots, celeriac puree & caramalised onion jus*





WEDDING

# Menu

## DESSERTS

*Classic vanilla Brulée, ginger snap shortbread*

*Lemon curd & mascarpone pavlova, pistachio toile*

*Dark chocolate & salted caramel tart, Dorset clotted cream, balsamic glazed strawberries*

*Chocolate Verona mousse, chocolate chip chantilly cream, roasted hazelnuts & fresh raspberries*

*Rhubarb & custard baked cheesecake, braised rhubarb, meringue teardrops, creme patisserie*

*Lemon posset, teardrop meringue & ginger shortbread crumb*

*Raspberry ice nougat parfait, glazed strawberries, mini meringue & raspberry gel*

*Raspberry eton mess, chantilly cream & fresh fruit*



WEDDING

# Menu

## EVENING FOOD

**Wood Fired Pizzas £16.50pp**

*Meat feast, Margherita, Vegetable supreme*

**Hot Dogs £16.50pp**

*Caramelised red onion sausage, soft floured buns, sweet onions & condiments*

**Fish & Chips £16pp**

*Crispy cod fillet goujons, chunky chips, tartar sauce - served in a cone*

**Aromatic Shish Kebabs £20pp**

*Marinated kebabs, grilled kofta, baked fallafel, grilled hallumi, greek salad, marraion cous cous, hummus & pita breads*

**Wings & Sides £18pp**

*Buffalo chicken wings, roasted BBQ chicken lolipops, loaded nachos, crispy garlic potatos, slaw & soft buns*

**Hog Roast £23pp**

*Cider glazed roast pork, BBQ belly bites, Spiced apple sauce, Crackling & floured baps*

**Delicious £20pp**

*Slow roasted duck leg, dumpling steamed buns, duck & vegetable spring rolls, sweet and sour chicken, slaw & salad*

**Ploughman's £22.50pp**

*Mature cheddar, Bath blue cheese, Cricket St. Thomas Brie, homemade chutney, crusty bread, crackers, grapes, apples & pork pies*