



EST.2015

THE ALLERFORD INN

Making every moment count...





*Congratulations on your engagement
from the Allerford Inn team.
This brochure is a guide to services
we can offer for your special day. If
you don't see something you really
want within these pages, all you
have to do is ask and we will create
a bespoke package for you.*

BESPOKE PRICING

The Allerford Inn specialise in catering for any event on any budget.

Prices in this brochure are to be used as a guide. When enquiring about your wedding with us we will arrange an appointment for you to meet our events manager who will work with you step by step to create your perfect day at your perfect price.

FINANCE AVAILABLE

Weddings can be a big investment and whilst we work hard to make sure the price you pay is within budget we can offer 3 types of finance to assist you.

OPTION 1 - Pay a 10% deposit to secure your booking. Pay 40% 28 days prior to your wedding date and the final 50% 7 days before the big day.

OPTION 2 - Pre payment by instalments.
Example - Wedding booked 12 month in advance
Wedding total £2400.00
Pay £200.00 Per month
No interest
£10 one off fee

OPTION 3 - Finance. We work with a number of finance providers who can assist you.
Ask your event manager about for details.
Finance is subject to status and credit rating.
Interest and fees may apply.

ABOUT US

A modern style, family pub located just outside of Taunton. We have two welcoming bars, two intimate dining rooms, a cosy area fitted with a delightful log burner. Our large function room and dance floor is perfect for any and every event, with a fantastic addition of a decking area looking out to stunning views.

Two large beer gardens alongside an ample sized car park.



Welcome drinks -

Bucks fizz £3 per glass

Pimm's £4 per glass

Fruit Cider £4 per glass

Cocktails £4

Orange/Apple juice £5 per litre jug

Mulled wine £3 per glass

Elderflower presse £3 per glass



Table drinks -

Wine for the table £17 per bottle.

Wine by the glass

Small - £3.30

Medium - £4.60

Large- £6.50

Red - White - Rose

Price reduction for bulk orders

Drink options

*Elevate your event with elegant
and delicious drinks.*

Toast drinks -

Prosecco £5 per glass

Orange/apple juice £1 per glass

Champagne £7 per glass



Drinks package 1-£10 per guest

Welcome drinks - Bucks fizz

Glass of prosecco for the toast

Small glass of house wine with
the meal.

Drinks package 2 -£13 per guest

Welcome drink - Pimms

Glass of prosecco for the toast

Medium glass of house wine

Drinks package 3-£14 per guest

Welcome drink of choice

Glass of prosecco for the toast

Large glass of house wine with
the meal.

Drinks package 4-£15 per guest

Welcome drink of choice

Glass of Champagne for the
toast

Large glass of house wine with
the meal.

The wedding breakfast



2 course Carvery €19 per guest

Pork / Top side Beef / Turkey / Gammon
Lamb (£2 per head supplement charge)

In addition for non meat eaters -

Homemade nut roast/ Tuna steak / Stuffed wild mushrooms

All served with Yorkshire pudding, sage and onion stuffing, a large selection of fresh seasonal vegetables , cauliflower cheese and rich homemade gravy.
(vegetarian & gluten free gravy and Yorkshire puddings also available)



Desserts

(Choose 3)

Apple & Berry Crumble | Sticky Toffee Pudding | Fresh Fruit Salad | Cheesecake of choice | Chocolate Brownie stack | Banoffee Pie | White Chocolate & Raspberry roulade | Mixed ice cream - all served with cream



The wedding breakfast

3 course Carvery €25 per guest

Same as the 2 course Carvery with the addition of a selection of starters.



Farmhouse pate, served with a compote and home baked breads.

Roasted fig, Parma ham and goats cheese parcel served with fresh crisp salad.

Homemade soup of your choice, served with home baked bread.

A medley of pacific prawns and smoked salmon served on a bed of fresh crisp salad leaf.

Local fresh picked wild mushrooms, gently cooked in cream, wild garlic and white wine sauce,
served on a crispy crouton.



Traditional wedding breakfast €28 per guest

To start-

Farmhouse pate, served with a compote and home baked breads.

Roasted fig, Parma ham and goats cheese parcel served with fresh crisp salad.

Homemade soup of your choice, served with home baked bread.

A medley of pacific prawns and smoked salmon served on a bed of fresh crisp salad leaf.

Local fresh picked wild mushrooms, gently cooked in cream, wild garlic and white wine sauce, served on a crispy crouton.

The Main Event -

Roasted chicken breast, served on freshly steamed vegetables, sauté new potatoes with a garlic and white wine sauce.

Slow cooked belly pork, served with roasted root vegetables, creamy mash and cider gravy.

Lamb rump, served medium rare with crushed new potatoes and seasonal vegetables.

Freshly steamed cod, served with a lemon and caper butter, seasonal vegetables and buttered new potatoes.

Butternut squash and caramelized red onion tart with a crispy cheese crust, served with fresh seasonal vegetables.

Wild mushrooms stuffed with blue cheese and red pesto, served on a bed of salad.

Dessert -

Homemade cheesecake of your choice - white chocolate and raspberry roulade - Salted caramel chocolate torte

Homemade strawberry trifle - Fresh fruit salad - Banana split

To Finish -

Tea and coffee

Example menu, dishes can be changed.

Evening food

Option 2 - €12 pp Standard buffet

A selection of open sandwiches
Sausage rolls
Hot roast potatoes
Hand carved meats
Chicken goujons
A selection of Indian/Chinese snacks
A selection of pizza
Sausages in honey and sesame seeds
Coleslaw
Salad

Option 1 - €8 pp Finger Buffet

Hot roast potatoes
Sausage rolls
A selection of open sandwiches
Chicken goujons
A selection of Pizza
Salad





Option 4 - €20 pp

Premier buffet

A selection of open sandwiches

Sausage rolls

Hot roast potatoes

Hand carved meats

A selection of canapés

A selection of Indian/Chinese snacks

A selection of pizza

Dressed salmon

Coleslaw

Sausages in honey and sesame seeds



Mini Hog roast

Option 3 - €12 pp Minimum of 30 people**

Pulled pork with crackling

Bread rolls

Apple sauce

Stuffing

Roast potatoes

Salad

Add items from any of the other buffet options £POA

BBQ Buffet

BBQ *Minimum of 30 people*

Standard BBQ £12 Per Person

3 Meats from the list

Salad

Roast potatoes

Stuffing

Pasta bow salad

Rice Salad

Olives & feta

Deluxe £18 Per Person

Everything from the Standard BBQ

4 Meats from the list

Mini hog roast

Meats-

Beef burger / Pork & Apple burger / Lamb & Mint burger

Sausages (Mixed)

Lamb kofta

Cajun chicken breast strips

Minute steaks

Vegetable kebabs

Add items from any of the other buffet options £POA

BBQ Served outside weather depending. In the event of poor weather the same menu will be served from the kitchen. Our BBQ marquee can be hired to guarantee outside service £POA. BBQ meats are cooked to order and as such the BBQ options takes time



Added extras



Fireworks from €450

Marquee hire from €250

Exclusive use POA

Camping POA

Fire pits POA

Sweet carts from €50

Doughnut walls from €25

Chocolate fountain from €50

Wedding cakes from €35

Room dressing
Tablecloths €4.00 each
Chair covers €2.00 each
Table decorations from €1.00
Fairy lights from €25



Terms & Conditions

CONFIRMATION & DEPOSITS

To confirm your wedding, a non refundable deposit of 10% of your quotation is required. All dates held are provisional until a deposit is received.

The balance subject to payment term and must be settled prior to your event. Any additional spending occurred on the day will be invoiced to the bride and groom after the wedding and must be settled the following day.

CANCELLATIONS

All deposits paid are non refundable.

Payment plan payments may be refundable dependent on circumstances and are at the discretion of the management.

All our events are covered by our pandemic guarantee, should we face future lockdown restrictions any monies paid including deposits will be made available in the form of a vouchers for the same value. Book with confidence knowing that your money is always safe with us.

DAMAGE: The bride and groom will be held responsible for any damage, howsoever caused, during the wedding by either themselves or their guests.

FOOD & DRINK

Only food and drink purchased at The Allerford Inn may be consumed on our premises, with the exception of the wedding cake and wedding favours.

Exclusive Use - When total pre drink wedding spend is over £2500.00 exclusive use is included in the price