

HESTERCOMBE

paradise restored



A picture-perfect
garden wedding



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.





The Temple and Landscape Garden

Situated high above the Pear Pond in the heart of the Landscape Garden, the Temple Arbour has breath-taking views across the gardens and far beyond to Somerset countryside. It is the ultimate romantic 'hideaway' for wedding ceremonies.

All of our venues are set within the gardens, offer stunning vistas and hundreds of beautiful and unique photo opportunities.



Hestercombe House

The House is full of character and showcases original features that tell the story of its interesting history. Enjoy your ceremony or drinks reception in one of the striking rooms.





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.



Our Team

We love hosting weddings at Hestercombe Gardens and it shows. Each one of our expert team is dedicated to making sure your day is the best it can be - from your first contact with us, right through to heading home as a happy couple.

Our wedding coordinator will work closely with you to make your wedding vision become a reality. Hugely experienced and full of great ideas, she will guide and support you with the planning and on the day, together with our team, will make sure everything runs smoothly.



Seeing is believing...

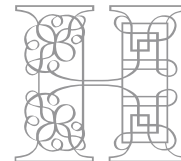
Pictures don't quite do justice to our beautiful setting - book a visit to see for yourself. Explore the picturesque gardens, discover the historical buildings and meet our wedding coordinator so you can start planning your wedding day at Hestercombe.

Contact us today

E: weddings@hestercombe.com T: 01823 413923

Hestercombe

Venue 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 - £3,200

Fridays - £2,700

Sunday - Thursday - £2,100

MID SEASON:

March, April, September, October

Saturdays and Bank Holiday weekends - £2,700

Fridays - £2,100

Sunday - Thursday - £1,600

LOW SEASON:

November, December, January, February

Saturdays and Bank Holiday Weekends - £1,800

Sunday - Friday - £1,600

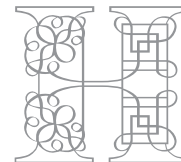
FOOD & DRINK

Our team of chefs will create homemade food using the finest locally sourced, seasonal ingredients. Please contact us to discuss options and prices.

www.hestercombe.com
weddings@hestercombe.com
01823 413923

*Idyllic wedding locations all set in a
beautiful Somerset garden*

Hestercombe Wedding Breakfast Banqueting Menu



STARTERS

Seasonal soup

Pan fried scallops served with pea purée, pancetta and drizzled with truffle oil

Roasted peach, Parma ham and buffalo mozzarella salad

Smoked chicken breast on a bed of celeriac purée and finished with watercress oil

Port and goat's cheese arancini finished with rocket and fresh pomegranate seeds

Roasted fig, toasted walnut and blue cheese salad

Braised beef bonbon on a roasted carrot purée finished with a red wine reduction

Pan fried Cornish mackerel served with golden beetroot and fresh horseradish

MAIN COURSES

Rump of lamb with dauphinoise potatoes, seasonal vegetables and rosemary sauce

Pan fried duck breast with plum jam, glazed heritage carrots, charred baby gem lettuce and finished with a confit duck leg bonbon

Roast sirloin of beef with traditional accompaniments

Vegetable wellington with butternut squash purée, buttered kale and finished with a port sauce

Pan fried sea trout served with a roasted cauliflower purée, parmentier potatoes and a saffron sauce

Slow roasted pork belly served on a celeriac potato cake with baked apple purée, roasted carrots and a cider reduction

Fillet of cod served with crushed potatoes, samphire, green beans and a lemon and dill infused oil

Roasted goat's cheese on a bed of chargrilled Mediterranean vegetables and finished with a tomato jam

DESSERTS

Peach melba pavlova

Chocolate fondant with salted caramel ice cream

Plum and almond crumble slice with vanilla custard

Summer berry and white chocolate roulade

Vanilla panna cotta finished with a seasonal berry compote and a sable biscuit

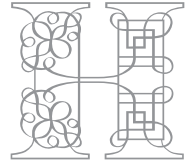
Lemon tart served with fresh raspberries

Mango and passionfruit cheesecake

Irish cream profiteroles

*Support and expert advice
every step of the way*

Hestercombe Wedding Breakfast



Canapés

Goat's cheese filled choux bun topped with balsamic onion
Three cheese scone topped with Hestercombe tomato chutney
Mini Yorkshire pudding filled with roast beef and horseradish crème fraîche
Smoked salmon and caper blini
Confit duck rissoles topped with spiced plum jam
Wild mushroom tartlets
Prawn and mango nori roll with a soy dip
Feta crostini topped with beetroot gel
Spinach roulade filled with roasted red peppers and cream cheese

Carved buffet

Honey and mustard glazed ham
Roasted sirloin of West Country beef
Whole dressed salmon
Feta, courgette and roasted pepper filo pastries

Garlic and rosemary roasted new potatoes
Seasonal mixed baby leaf salad
Tomato and mozzarella salad
Roasted vegetable and pecan salad
Black bean, spring onion & coriander rice salad
Basil pesto pasta salad
Apple and celeriac coleslaw

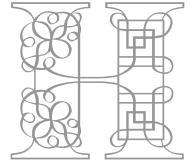
Freshly baked Hestercombe bread

A dessert of your choice from our dessert menu

*Our menus are enticing,
our food delicious*

Hestercombe Wedding

Evening Food



PLOUGHMAN'S

A selection of Somerset cheeses including Cheddar, blue, brie, goats and smoked served with our own homemade chutney, fresh bread, crackers, grapes, apples and pork pies.

HOG ROAST

A whole pig slowly roasted. Carved and served with large freshly baked baps, crisp crackling, sage and onion stuffing and apple sauce.

FULL HOG ROAST (minimum 100 people)

As above, served with roasted potatoes, seasonal mixed leaf salad, red cabbage coleslaw and a basil and pesto pasta.

BACON BAPS

English bacon with large freshly baked baps and a selection of sauces.

FINGER BUFFET

A buffet comprising of chicken skewers, tortilla chips, crudités, chickpea hummus, open sandwiches, feta and olive kebabs, frittata, handmade potato wedges with a sour cream dip, the Hestercombe sausage roll and local fishcakes with tartare sauce.

MIXED KEBABS

Handmade lamb koftas, marinated chicken breast, halloumi and roasted vegetable kebabs, harissa hummus, pitta breads, fresh garlic sauce, homemade chilli sauce and seasonal salad.

PASTIES

Traditional handmade pasties with steak & ale and cheese & onion fillings.

*We work closely with you to make
your wedding vision become a reality*