



At a first glance

CEREMONY

The Orangery

Temple Arbour

Bampfylde Hall

90

112

150

Wedding breakfast

Evening reception

112

150



The Orangery

The perfect light-filled setting for your ceremony. This iconic Hamstone building offers a classically beautiful space with views across the gardens. Guests can mingle on the sweeping Orangery lawn or Victorian Terrace for drinks and canapés with sweeping views of the stunning Edwardian Garden.







Celebrate the joys of nature by opting for an outdoor wedding ceremony in one of the majestic locations across our spectacular Landscape and Formal gardens.

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.

The Great Cascade is the dramatic centrepiece of the Landscape Garden and the perfect theatrical backdrop for photographs after your ceremony.



Hestercombe House

Hestercombe House is full of character and showcases original features which tell the story of its unique history. Set the romantic tone for your wedding and enjoy your ceremony in one of the charming, character rooms.





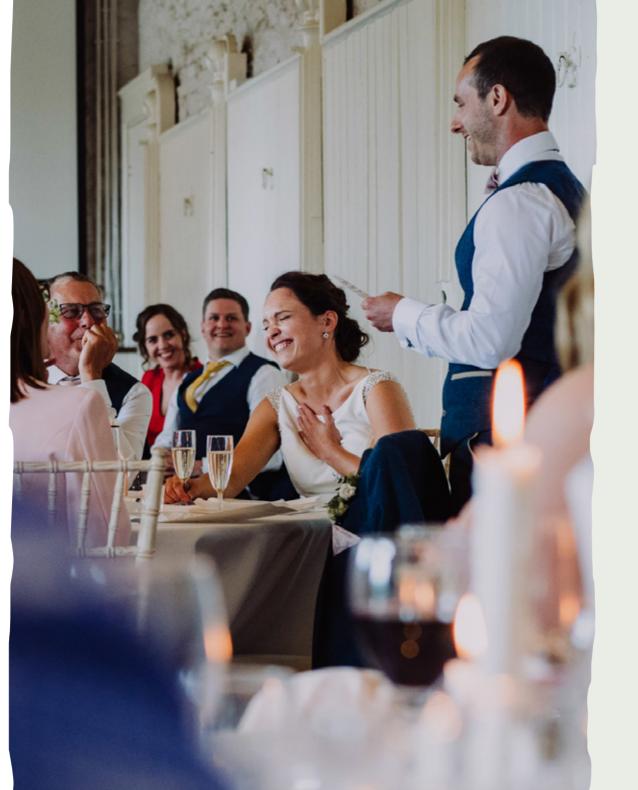
Time to dine

Enjoy elegant, seasonal dining on your wedding day.

Our team of skilled chefs utilise their culinary expertise and ample experience in catering to create dishes to suit your individual requirements.

Hestercombe's Head Chef and his team have crafted the most delicious menus for your special day, using fresh, local produce. Our fine selection of wines from around the world ensure that your dining experience will be second-to-none.





Starters

PAN-SEARED CORNISH SCALLOPS SEARED IN LEMON BUTTER WITH PANCETTA

BUFFALO MOZZARELLA, ROASTED PEACH AND JAMÓN SERRANO SALAD

BRAISED SOMERSET BEEF BONBON WITH ROASTED CARROT PURÉE AND A RED WINE REDUCTION

PORT AND SOMERSET GOAT'S CHEESE ARANCINI WITH FRESH ROCKET AND POMEGRANATE SEEDS

SMOKED KING OYSTER MUSHROOMS SERVED WITH CAULIFLOWER PURÉE, WATERCRESS AND VEGAN SAUSAGE CRUMB

SOFT BOILED BLACK PUDDING SCOTCH EGG
WITH BROWN APPLE SAUCE AND FRESH ROCKET

PAN-FRIED FILLET OF MACKEREL WITH BEETROOT AND CELERY APPLE COLESLAW

GRILLED FENNEL DRIZZLED WITH BLACK OLIVE TAPENADE DRESSING AND A LAMB'S LEAF SALAD

Mains

RUMP OF SOMERSET LAMB WITH DAUPHINOISE POTATOES, SEASONAL VEGETABLES AND A PORT AND ROSEMARY JUS

PAN-FRIED DUCK BREAST WITH PLUM JAM, GLAZED HERITAGE CARROTS, CHARRED BABY GEM LETTUCE AND A CONFIT DUCK LEG BONBON

FILLET OF COD SERVED WITH CRUSHED NEW POTATOES,

SAMPHIRE AND GREEN BEANS, DRIZZLED WITH LEMON AND DILL
INFUSED OLIVE OIL

SLOW ROASTED SOMERSET PORK BELLY SERVED ON A CELERIAC POTATO CAKE, BAKED APPLE PURÉE, ROASTED CARROTS AND A SOMERSET CIDER REDUCTION

ROAST SIRLOIN OF WEST COUNTRY BEEF SERVED WITH ROASTED POTATOES, HORSERADISH PEA PURÉE, SEASONAL VEGETABLES, A YORKSHIRE PUDDING AND HOMEMADE GRAVY

FREE-RANGE ROASTED CHICKEN SUPREME SERVED WITH SMOKED BABY LEEKS, BUBBLE AND SQUEAK AND BLACK GARLIC AIOLI

ROOT VEGETABLE WELLINGTON WITH A WATERCRESS PEA PURÉE, TENDER STEM BROCCOLI AND A PORT JUS

TRUFFLE AND MUSHROOM PAPPARDELLE SERVED WITH A GARLIC CROSTINI



Desserts

RHUBARB AND CUSTARD PANNA COTTA SPRINKLED WITH OAT CRUMBLE

VEGAN RASPBERRY TART SERVED WITH DARK CHOCOLATE SORBET AND FRESH RASPBERRIES

SUMMER BERRY AND WHITE CHOCOLATE ROULADE

MANGO AND PASSION FRUIT CHEESE CAKE

CHOCOLATE ORANGE FONDANT WITH BURNT ORANGE CARAMEL AND VANILLA GELATO

BUTTERSCOTCH AND PECAN ARANCINI WITH SALTED CARAMEL GELATO AND CARAMELISED PECANS

BLACK FOREST PAVLOVA

PLUM AND ALMOND CRUMBLE SLICE WITH VANILLA CUSTARD



Evening

WOOD FIRED PIZZAS

A selection of hand stretched pizzas cooked in our wood fired pizza oven

PLOUGHMANS

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

LOADED HOT DOGS

10" local pork sausages served in pretzel buns ready for you to apply your own toppings including braised beef chilli, sour cream, Somerset Cheddar, bacon and cider glazed onions

BURRITOS

10" tortilla wraps filled with rice, Cheddar cheese, pico de galllo, smoky beans, sour cream, avocado crema and your choice of spiced vegetables, lime and coriander chicken or spicy beef carnitas

MIXED KEBABS

Lamb kofta, chargrilled chicken wings, vegan kofta, hummus, flatbread, shredded salads and vegetables, garlic sauce and a fresh tomato and chilli sauce



With its high,
twinkling
ceiling
Bampfylde Hall
is a fantastic
space to dance
the night away
with a live band
or DJ







As the sun begins to set, the Bampfylde Hall is transformed for your unforgettable evening reception







the first dance to the last, your wedding party will play centre stage in your wedding highlights

The Stables bar and Courtyard

has a licence until 12am, so from



We have lovingly restored Hestercombe to the breathtakingly beautiful paradise you see before you today.

Hestercombe is an independent charity, so by choosing to have your wedding here, you will be directly supporting the Trust and our valuable restoration work. There is something special about knowing that the place where you will share one of the most significant moments in your lives is being looked after forever.

The Hestercombe estate dates back to the 13th century. The beauty of so much history is that there is always a story to tell, and by having your wedding at Hestercombe you will be part of our future, protecting this stunning landscape for generations to come.

With thanks to Chris Lacey, Special Days
Photography, Martin Dabek, Jamie Dodd, Bridled
Photography, Rik Penning and Ali Paul for allowing
us to include their stunning photography.

All our married couples are given a full membership for a year after their wedding and are also invited back for a celebratory afternoon tea on their anniversary, meaning you can return to this magical place and remember your special day.

