

HESTERCOMBE

where creative ideas grow



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.



Credit: Special Days Photography





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.



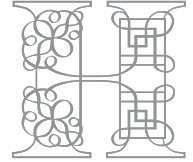
Our Team

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.

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 - £3,500

Fridays - £3,000

Sunday - Thursday - £2,500

MID SEASON:

March, April, September, October

Saturdays and Bank Holiday weekends - £3,000

Fridays - £2,500

Sunday - Thursday - £2,000

LOW SEASON:

November, December, January, February

Saturdays and Bank Holiday Weekends - £2,000

Sunday - Friday - £1,800

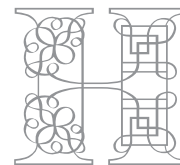
FOOD & DRINK

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

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

MAIN COURSES

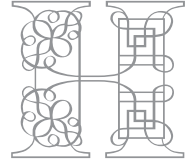
Rump of Somerset lamb with dauphinoise potatoes, seasonal vegetables and a port and rosemary jus
Pan-fried duck breast with plum jam, glazed heritage carrots, charred baby gem lettuce and a confit duck leg bonbon
Fillet of cod served with crushed new potatoes, samphire and green beans, drizzled with 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 passionfruit cheesecake
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

*Support and expert advice
every step of the way*

Hestercombe Wedding Breakfast



Canapés

Goat's cheese filled choux bun topped with balsamic onion
Smoked Salmon and caper blini
Confit duck rissole topped with spiced plum jam
Spinach roulade filled with roasted red pepper and cream cheese
Ham hock and pea croquette topped with sweet dill mustard
Pulled beef and gorgonzola crostini
Chilli prawn filo cup
Oat biscuit topped with feta mousse and pickled beetroot

Afternoon Tea

If you prefer something a little different to celebrate, we also offer a beautiful Afternoon Tea.

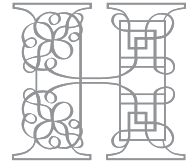
With our seasonal, sumptuous Afternoon Tea Package, your guests can indulge in a perfectly prepared selection of traditional British treats, including; delicious finger sandwiches and mini savouries, delectable bite-size pastries and delicacies, alongside freshly baked scones with clotted cream and seasonal jam.

We take pride in perfecting the little details to deliver you the perfect wedding afternoon tea.

*Our menus are enticing,
our food delicious*

Hestercombe Wedding

Evening Food



WOOD FIRED PIZZAS

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

HOG ROAST

Whole roasted hog, baps, sage and onion stuffing and apple sauce (minimum 100)

FULL HOG ROAST

Whole roasted hog, baps, sage and onion stuffing and apple sauce. Served with roast potatoes, seasonal mixed leaf salad, red cabbage, coleslaw and a basil pesto pasta (minimum 100)

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 gallo, 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

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



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

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