



House Food

Our chef Stefane prepares all of the main event meals at Brympton including the wedding breakfast, candlelit dinners the night before and scrumptious evening buffets for the evening party but the house is responsible for some of the catering – namely for our delicious breakfasts, cream teas and bar-b-q's!

Our Cream Tea Selector

Every Brympton House Cream Tea is served on our glorious vintage china with a full place setting for every guest including cake stands, milk jugs, sugar/cream bowls and serving plates.

The Brympton House Cream tea is a lovely extra to offer your house guests on arrival when it can be served on the South Terrace if the weather is glorious or in the Star Chamber if it's not!

The Brympton Cream Tea @ £15pp

A selection of Finger Sandwiches – Salmon with Boursin, Egg mayonnaise with Dill, Hand Carved Ham with English Mustard, Longmans Vintage Cheddar with Tomatoes
Homemade Fancy Cakes
Homemade scones served with Jam and Cream
A selection of Teas and Fair-Trade Coffee – choose from Earl Grey, Assam, English Breakfast and Herbal

The Brympton High Tea @ £18pp

As above but with the addition of flaky sausage rolls and mini quiches



Our Bar-B-Q Selector

All of the meat we use is from our local farm butcher – Saunders of West Coker. This traditional butchers shop has very high standards of meat husbandry and makes all of their own sausages and burgers. The meat is cooked over a charcoal grill on site – with a fancy little gazebo in case it rains!

The Brympton Hog Roast @ £12pp

Delicious whole roast hog served sliced – with lots of crackling - in a soft white bap with a selection of stuffing's/sauces and pickles

The Brympton Hot Turkey Club Sandwich @ £8.50pp

Prime locally reared turkey joints served sliced in a soft white bap with lashings of mayonnaise, sliced tomatoes and iceberg lettuce

The Brympton Bar-B-Q Combo @ £15pp

Each guest receives 1 homemade sausage [choose from either Traditional West Country or Old English], 1 homemade burger and 1 whole chicken leg [marinated either in Chinese, Sticky Maple or Honey Glaze]. Each combo is served with a soft white bap

Salad @ £2pp

Plain and simple green and mixed salads – a large portion for every guest

West Country Ice Cream @ £3pp

A very popular pudding after a bar-b-q our ice-cream is made with West Country double cream and in a variety of flavours including vanilla, chocolate, strawberry and mint choc chip. Served in a biscuit cone

Vegetarian Alternatives

We can provide a vegetarian alternative for every meat main course – just ask for details!