

The Little Green Hut

F O O D T H R O U G H O U T Y O U R W E D D I N G W E E K E N D

At The Little Green Hut, we believe the food at a wedding should feel just as joyful and memorable as the celebration itself.

From welcoming guests on arrival to late-night feasts beside the dance floor and breakfast the following morning, our menus are designed to bring people together around generous, delicious food.

Everything is prepared fresh on site by our chefs using seasonal ingredients and produce from the surrounding countryside.

Across a Brympton House wedding weekend we create several moments of food, each designed to follow the natural rhythm of the celebrations.

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Arrival at the Estate

Afternoon Tea

A relaxed afternoon tea is a wonderful way to welcome guests to Brympton House as they arrive the day before the wedding.

Estate Afternoon Tea

£22 per guest · Great Hall or South Terrace · 3:00 pm–5:00 pm

Freshly brewed tea and filter coffee

Selection of finger sandwiches:

smoked salmon with cream cheese

egg mayonnaise with chives

roast chicken with lemon mayonnaise

mature cheddar with caramelised onion chutney

Warm homemade scones

clotted cream

strawberry preserve

Seasonal fruit selection

The Evening Before

Supper at Brympton House

The evening before the wedding is often one of the most memorable moments of the entire celebration.

Guests explore the house and gardens before gathering together for a relaxed supper with family and close friends.

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The Brympton House Dinner

Candlelit Fine Dining

£55 per guest · State Dining Room · 7:00 pm – 8:30 pm

Guests dine in the magnificent 1640 silk-lined State Dining Room, where tables are laid with crisp linen, polished glassware and candlelight.

To Begin

Artisan breads and warm focaccia

Wyke Farm cultured butter

extra virgin olive oil

Choose One Starter

Roasted vine tomato and red pepper soup

warm focaccia and basil oil

Soft goat's cheese salad

roasted peppers, semi-dried tomatoes, olives and pine nuts on balsamic-dressed mixed leaves

Duck liver parfait

caramelised onion chutney, lamb's lettuce and toasted brioche

Ham hock terrine

house piccalilli, watercress and sourdough toast

Smoked cheddar and leek tartlet

caramelised onion, rocket and shaved parmesan

Choose One Main

Roasted free-range chicken supreme

potato fondant, buttered kale and stilton cream sauce

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Slow-braised Somerset pork belly
roasted new potatoes, apple purée and cider jus

Slow-braised short rib of beef
potato fondant, confit shallots and red wine jus

Confit duck leg
wholegrain mustard mash and braised red cabbage

Aubergine moussaka
wild rocket and basil oil

Spinach and ricotta cannelloni
parmesan and basil oil

Choose One Dessert

Chocolate brownie with chantilly cream

Vanilla crème brûlée with raspberries

Eton mess with Somerset strawberries and crisp meringue

Classic tiramisu

Chocolate torte with caramel and popcorn

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The Terrace Grill

A South Terrace Barbecue Feast

£55 per guest · South Terrace overlooking the lake · 7:00 pm–8:30 pm

As the sun sets over the lake, the grills are lit, and the aromas of cooking drift across the terrace. Please choose either the grill or fire pit menu for all of your guests.

Tapas on the Tables

Marinated olives with citrus and herbs

Homemade hummus

Roasted red pepper and feta salad

Artisan breads with olive oil and sea salt

From the Grill

Grass-fed West Country beef steaks

Lemon and herb marinated chicken

Slow-cooked barbecue belly of pork

Harissa vegetable skewers

From the Fire - Pit

Wood-fired whole Somerset hog

Pulled Jackfruit

Served With

Hasselback potatoes

Char-grilled Halloumi with Lemon & Thyme, heritage tomatoes and herb dressing

Summer slaw with cider dressing

Roasted Mediterranean vegetables with olive oil

Jewelled cous-cous

Garden leaf salad

To Finish

Seasonal fruit platters

Chocolate profiteroles

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The Airstream Supper

Garden Feast from The Little Green Hut

£32 per guest · Little Green Hut Airstream · 7:00pm–8:30pm

As guests arrive at the Hut, the picnic tables are set with: – marinated olives – warm focaccia (GF alternative available) – house hummus (vegan) A relaxed grazing moment while supper is cooked.

Choose One Feast

Wood-Fired Sourdough Pizza Feast

Hand-rolled sourdough pizzas cooked over lava stone with toppings including goats' cheese, green peppers, fresh basil pesto, spiced pepperoni, spiced tomato sauce mozzarella, ham, mushrooms, grilled peppers, kalamata olives, tuna, anchovies

Posh Porchetta Feast

Slow-roasted native breed pork loin served in sourdough baps or wraps with red cabbage slaw, pickles, spiced mustards, house mayonnaise

Hut Barbecue Feast

*Chargrilled chicken thighs marinated with herbs and lemon
Rare-breed beef burgers seasoned with Dijon mustard, parsley and gherkins
Served in sourdough baps or wraps with lettuce, pickles and sauces*

Classic Fish & Chips Feast

Beer-battered haddock and cod served with triple-cooked Maris Piper chips, lemon wedges and tartar sauce, choice of mushy peas or chip-shop curry sauce

Spicy Fried Chicken & Chips

Crispy buttermilk fried chicken with a warming house spice, served with golden fries, pickles and a smoky chilli mayo

Feast Sides - choose two

Rosemary roasted baby potatoes, seasonal garden salad, the hut's slaw, garlic bread or fresh fruit pops

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The Wedding Morning

Sandwich Platters

£12 per guest · Preparation Suites or Star Chamber · 11:30 am – 1:30pm

Fresh platters delivered while the wedding party prepares.

smoked salmon and cream cheese, egg mayonnaise and chives, roast chicken with lemon mayonnaise, mature cheddar with chutney

Late-Night Feasts

Food for the Dancefloor

£18 – £22 per guest · Little Green Hut Airstream · 9:30pm – 11:30pm

As the evening party reaches its height, the Hut kitchen opens once more to feed the dancefloor. Guests help themselves throughout the evening as fresh dishes appear from the kitchen.

Wood-Fired Pizza Feast (22)

Hand-rolled sourdough pizzas with a rotating selection of toppings including mozzarella, pepperoni, olives, ham and roasted vegetables.

Posh Porchetta Baps (22)

Slow-roasted pork served in soft sourdough baps with slaw, pickles and mustards.

Hut Barbecue Feast (22)

Chargrilled chicken skewers and rare-breed beef burgers served with sauces and fresh bread.

Fish & Chips Feast (22)

Beer-battered haddock with triple-cooked chips, tartar sauce and lemon wedges.

Spicy Fried Chicken & Chips (22)

Crispy buttermilk fried chicken with a warming house spice, served with golden fries, pickles and a smoky chilli mayo

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West Country Cheese Table (18)

A generous display of regional cheeses, including Somerset cheddar, brie and blue cheeses, served with artisan crackers, grapes and apples, quince paste, and chutneys

Amazing Graze Table (18)

*A beautifully presented grazing display including:
artisan breads, charcuterie, cheeses, olives, fresh fruits, dips and spreads*

Pies & Pastries (18)

*A comforting late-night selection of
steak and ale pies, chicken and leek pies, vegetarian pasties*

The Morning After

Breakfast at Brympton House

Star Chamber · 8:00 am–9:30 am

Estate Breakfast Buffet

Fresh tea, coffee and orange juice

Toast with preserves

Homemade granola with yoghurt and berry compote

Breakfast cereals

Danish pastries

Fresh fruit

Full English Breakfast

£19 per guest

Sausage Shed pork sausages

organic back bacon

grilled tomatoes

garlic mushrooms

baked beans

two free-range eggs

Vegetarian and vegan options available.

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Brunch at Brympton House **A Relaxed Farewell Gathering**

Morning Brunch

£22 per guest · 10:30 am – 12:00pm

Bacon baps

Sausage baps

Scrambled eggs

Breakfast pastries

Fresh fruit

Tea, coffee and juices

Estate Brunch

£34 per guest · 11:00 am – 1:00pm

Smoked salmon and scrambled eggs

Dorset ham and free-range eggs

Seasonal salads

Quiches and savoury tarts

Artisan breads and cheeses

Pastries and cakes

Fresh fruit

Tea, coffee and juices

A Note on Brunch

If you would like to include brunch as part of your celebration, please secure an extension of stay with the venue until at least 1 pm. This allows us the time needed to clear down and leave the kitchen in good order.

It's also often a lovely idea to arrange a late check-out for your guests, so everyone can enjoy a relaxed morning and wander down to brunch after a well-earned lie-in!

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Need to Know

Planning Your Feast

It's never too early to start thinking about your food moments.

Begin by sharing your initial feast choices and guest numbers, and we will prepare a pro forma invoice for you.

Securing Your Date

A £500 deposit secures the Little Green Hut team and your kitchen booking at Brympton.

Flexibility

Your initial choices are not fixed.

Menus, guest numbers and details can be amended, refined or completely changed up until four weeks before your wedding.

Final Details

All final amendments are confirmed at the four-week point, when your final balance is due.

Special Diets & Requests

We can cater for all dietary requirements.

Please provide full details at least four weeks in advance so we can plan accordingly.

Meet the Team

We are always available during Brympton open days and would love to meet you in person.