



Christmas At the County Arms

Wandsworth

*10 minutes to Wandsworth Common • 10 minutes to the Northern Line •
15 minutes to Clapham Junction • 15 minutes to Battersea • 20 minutes to Victoria station*

Welcome to The County Arms

Nestled beside the beautiful Wandsworth Common, The County Arms offers a charming and versatile setting for every occasion. With its cosy atmosphere, delicious food, gorgeous garden and attentive team, we're dedicated to making your celebration truly unforgettable.

Whether you're planning a birthday, engagement party, corporate event, baby shower, celebration of life, or any special gathering, our venue combines rustic elegance with modern comforts, creating the perfect backdrop for bringing people together.

We know that every event is unique, so our experienced team is here to support you every step of the way, ensuring every detail is tailored to your vision. We can't wait to help you create a celebration to remember.

You can take a little look around our pub by visiting [this link](#) .

You can view all of our Christmas menus and download the PDFs by visiting [this link](#).



Festive Party Nights

Friday the 20th of November



Thursday the 26th of November

For those looking for the full Christmas at The County Arms experience, without the need for a private room, our Christmas Party Nights offer the perfect festive celebration.

On selected evenings, our beautiful Belvedere Room will be transformed for Christmas, bringing together a three-course festive feast, arrival bubbles, table wine and entertainment for an evening designed to celebrate in style.

Share the room with other festive parties and enjoy a wonderfully lively atmosphere, without the commitment of private hire or a minimum spend.

Simply gather your favourite people, dress for the occasion and leave the rest to us.

If you'd like to have a little nose around beforehand, you can explore The County Arms and get a feel for the space through our virtual tour [here](#)

We ask for a £10 deposit per person to secure your place at one of our Christmas Party Nights, with the remaining balance payable ahead of the event.

When it comes to payment, we can make things nice and easy! We can either send out individual pre-order links, where each guest can select and pay for their own choices, or we can send the lead booker a payment link to settle the remaining balance in one go.

You can view the Christmas Party Nights menu by clicking [here](#)



The Belvedere Room

Seated: 105 Standing: 120

You can catch a glimpse of The Belvedere Room in [this video](#), with the space featured from around 0:20 onwards.

Filled with natural light from its skylights and framed by exposed wooden beams, The Belvedere offers a wonderfully warm and rustic atmosphere in the heart of the pub, complete with beautiful banquette seating and its own private bar and toilets.

Perfect for everything from Christmas parties and festive fine dining to family gatherings and end-of-year celebrations, the room can accommodate up to 100 guests seated or 120 standing, with step-free access for wheelchair users.

For those looking to make a night of it, The Belvedere can host DJs and live bands until 11pm, or you can create your own personalised playlist to play through our in-house music system.

The room opens directly onto our glorious covered garden, which can be hired alongside The Belvedere for larger celebrations, creating a seamless indoor-outdoor setting. It's ideal for welcome drinks, room turnovers, or simply as an extension of your space throughout the celebration.

Christmas Deposit: £500

Rather than charging a room hire fee, we operate with a minimum spend, giving you the freedom to spend across food and drinks, both pre-ordered and purchased on the day.

It's a simple, flexible way to plan your celebration, with no additional room hire fee or hidden costs.



NOVEMBER

Deposit: £500 | Minimum spends for your event can be found below

THE BELVEDERE ROOM 2026

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
						1
2 Day: £0 Evening: £750	3 Day: £0 Evening: £750	4 Day: £0 Evening: £750	5 Day: £0 Evening: £1,000	6 Day: £500 Evening: £1,500	7 Day: £2,000 Evening: £2,500	8 Day: unavailable From 7pm: £1000
9 Day: £0 Evening: £750	10 Day: £0 Evening: £750	11 Day: £0 Evening: £750	12 Day: £0 Evening: £1,000	13 Day: £500 Evening: £1000	14 Day: £2,000 Evening: £2,500	15
16 Day: £0 Evening: £750	17 Day: £0 Evening: £1,750	18 Day: £0 Evening: £1,750	19 Day: £0 Evening: £1,750	20 Day: £500 Evening: £2,500	21 Day: £2,000 Evening: £2,500	22
23 Day: £0 Evening: £750	24 Day: £500 Evening: £1,750	25 Day: £0 Evening: £1,750	26 Day: £500 Evening: £2,000	27 Day: £500 Evening: £2,500	28 Day: £2,000 Evening: £3,000	29
30 Day: £0 Evening: £750	Daytime hires: 12pm-5pm Evening hires: 6pm-closing If you'd like to hire the space for the full day, please do let us know and we'd be happy to discuss this with you.					

DECEMBER

Deposit: £500 | Minimum spends for your event can be found below

THE BELVEDERE ROOM 2026

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	1 <i>Day: £500</i> <i>Evening: £1,750</i>	2 <i>Day: £500</i> <i>Evening: £1,750</i>	3 <i>Day: £1000</i> <i>Evening: £3,000</i>	4 <i>Day: £1,000</i> <i>Evening: £4,000</i>	5 <i>Day: Reserved</i> <i>Evening: Reserved</i>	6
7 <i>Day: £500</i> <i>Evening: £1,000</i>	8 <i>Day: £500</i> <i>Evening: £1,750</i>	9 <i>Day: £500</i> <i>Evening: £1,750</i>	10 <i>Day: £1,000</i> <i>Evening: £3,000</i>	11 <i>Day: £1,000</i> <i>Evening: £4,000</i>	12 <i>Day: £2,000</i> <i>Evening: £2,500</i>	13
14 <i>Day: £500</i> <i>Evening: £1,000</i>	15 <i>Day: £500</i> <i>Evening: £1,500</i>	16 <i>Day: £500</i> <i>Evening: £1,500</i>	17 <i>Day: £500</i> <i>Evening: £2,500</i>	18 <i>Day: £500</i> <i>Evening: £2,500</i>	19 <i>Day: £1,500</i> <i>Evening: £2,500</i>	20
21 <i>Day: £500</i> <i>Evening: £1,000</i>	22 <i>Day: £500</i> <i>Evening: £1,000</i>	23 <i>Day: £500</i> <i>Evening: £1,000</i>	24 <i>Day: £2,500</i> <i>Evening: £2,500</i>	25 <i>unavailable</i>	26 <i>Day: £2,500</i> <i>Evening: £1,000</i>	27
28 <i>Day: £500</i> <i>Evening: £1,000</i>	29 <i>Day: £500</i> <i>Evening: £1000</i>	30 <i>Day: £500</i> <i>Evening: £1,000</i>	31 <i>Day: 1,500</i> <i>From 7pm: £2,000</i>			

Daytime hires: 12pm–5pm

Evening hires: 6pm–closing

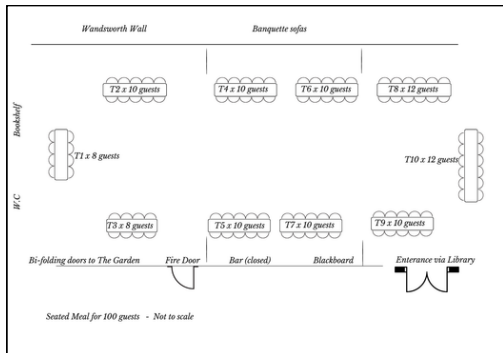
If you'd like to hire the space for the full day, please do let us know and we'd be happy to discuss this with you.

The Belvedere Room example layouts

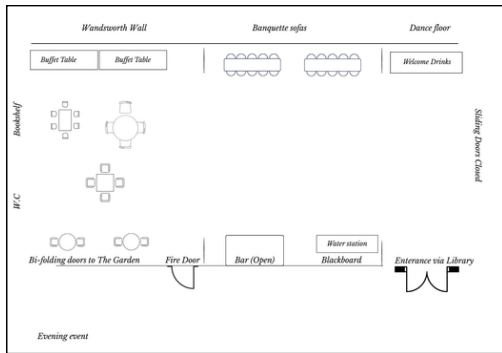
Seated: 100

Standing: 120

Deposit: £500



Seated: 100 max



Standing: 120

The Garden

The L shape patio

The Raised Decking

The L-Shape Patio, located immediately outside the Belvedere's bi-folding doors, creates a seamless extension of the space and is perfect for welcome drinks, room turnovers, or simply giving your guests a little extra space to relax and mingle throughout your celebration.

It works particularly beautifully for events where the Belvedere is being transformed during the day or evening, giving your guests somewhere to continue enjoying drinks together while our team works their magic inside.

For larger celebrations of 60+ guests, you can also hire both the L-Shape Patio and our raised Decking Area, situated just beyond the patio. Together, the spaces create an effortless indoor-outdoor flow and plenty of room for larger Christmas parties and end-of-year celebrations.

Throughout the festive season, our garden sits beneath a large, luxurious and weatherproof stretch tent, transforming it into a wonderfully sheltered space that can be enjoyed whatever the weather, while still keeping your celebration connected to the Belvedere.

If you'd like to add the L-Shape Patio or Raised Decking Area to your Belvedere booking, simply speak to our Events Team and we'll be happy to talk you through the options and applicable minimum spends.



The Library - add on

Seated: 140 Standing: 200

Available to book alongside The Belvedere Room for those larger celebrations that outgrow even The Belvedere.

You can catch a glimpse of The Library and Belvedere Room in our virtual tour [here](#), with the spaces featured from around 0:13 - 0:30 seconds in.

The Library is one of our beautiful dining rooms, sitting alongside The Belvedere and connecting directly through a set of double doors. For those big celebrations of 120+ guests, it can be added to your private hire, giving you even more space for Christmas dining, drinks and those properly big festive parties.

With its gorgeous and rather famous fireplace, cosy corners and rustic charm, The Library has a wonderfully warm atmosphere, particularly at Christmas when the whole pub is dressed for the festive season.

Adding The Library gives your guests more room to spread out, while keeping the two spaces beautifully connected and preserving that lovely, buzzy Christmas-at-the-pub feel.

If you'd like to add The Library to your Belvedere booking, simply speak to our Events Team and we'll be happy to talk you through the applicable minimum spend.



The Trinity Room

Seated: 40 Standing: 50

You can catch a glimpse of The Trinity Room in [this video](#), with the space featured from around 0:50 onwards.

For those slightly more intimate Christmas celebrations, our Trinity Room is a wonderfully cosy private space. Tucked away on the first floor, with its own private bar and bathroom facilities, you and your guests can settle in and enjoy a space entirely to yourselves.

The Trinity comfortably seats up to 40 guests for dining, making it perfect for Christmas parties, festive private dining and family get-togethers. The room can host up to 50 guests for drinks, canapés and mingling-style celebrations.

Whether it's an intimate Christmas dinner, an office get-together or simply an excuse to bring your favourite people together over great food and drinks, The Trinity offers a celebration that feels cosy, personal and completely your own.

Christmas Deposit: £200

Rather than charging a room hire fee, we operate with a minimum spend, giving you the freedom to spend across food and drinks, both pre-ordered and purchased on the day.

It's a simple, flexible way to plan your celebration, with no additional room hire fee or hidden costs.

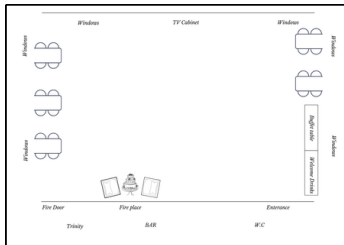


The Trinity Room example layouts

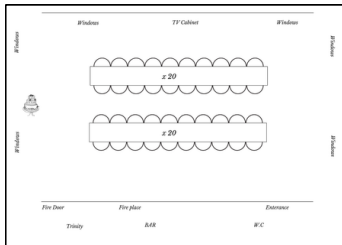
Seated: 40

Standing: 50

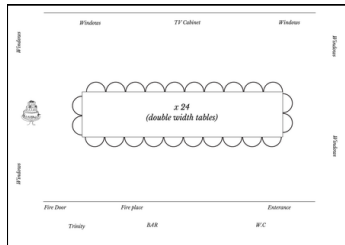
Deposit: £200



Standing: 50



Seated 40 (max)



Seated 24 (max on one table)

NOVEMBER

Deposit: £200 | Minimum spends for your event can be found below

THE TRINITY ROOM 2026

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
						1 Day: £1,000 Evening: £500
2 Day: £0 Evening: reserved	3 Day: £0 Evening: reserved	4 Day: £0 Evening: £250	5 Day: £0 Evening: £500	6 Day: £0 Evening: £750	7 Day: £1,000 Evening: 1,000	8 Day: £1,000 Evening: £500
9 Day: £0 Evening: reserved	10 Day: £0 Evening: reserved	11 Day: £0 Evening: £500	12 Day: £0 Evening: £500	13 Day: £0 Evening: £750	14 Day: £1,000 Evening: 1,000	15 Day: £1,000 Evening: £500
16 Day: £0 Evening: reserved	17 Day: £0 Evening: reserved	18 Day: £0 Evening: £750	19 Day: £0 Evening: £1,000	20 Day: £300 Evening: £1,250	21 Day: £1,000 Evening: 1,500	22 Day: £1,500 Evening: £500
23 Day: £0 Evening: reserved	24 Day: £0 Evening: reserved	25 Day: £300 Evening: £750	26 Day: £300 Evening: £1,250	27 Day: £300 Evening: £1,250	28 Day: £1,000 Evening: 1,500	29 Day: £1,500 Evening: £500
30 Day: £0 Evening: reserved	Daytime hires: 12pm–5pm Evening hires: 6pm–closing If you'd like to hire the space for the full day, please do let us know and we'd be happy to discuss this with you.					

DECEMBER

Deposit: £200 | Minimum spends for your event can be found below

THE TRINITY ROOM 2026

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	1 Day: £300 Evening: £1,000	2 Day: £300 Evening: £1,000	3 Day: £500 Evening: £1,250	4 Day: £500 Evening: £1,250	5 Day: £1,000 Evening: £1,500	6 Day: £1,000 Evening: £500
7 Day: £300 Evening: reserved	8 Day: £300 Evening: £1,000	9 Day: £300 Evening: £1,000	10 Day: £500 Evening: £1,250	11 Day: £500 Evening: £1,250	12 Day: £1,000 Evening: £1,500	13 Day: £1,000 Evening: £500
14 Day: £300 Evening: reserved	15 Day: £300 Evening: £1,000	16 Day: £300 Evening: £1,000	17 Day: £500 Evening: £1,250	18 Day: £500 Evening: £1,000	19 Day: £1,000 Evening: £1,500	20 Day: £1,000 Evening: £500
21 Day: £300 Evening: £500	22 Day: £300 Evening: £500	23 Day: £1,000 Evening: £1,500	24 Day: £1,000 Evening: £1,500	25 Price on request	26 Day: £1,250 Evening: £1,000	27 Day: £500 Evening: £500
28 Day: £300 Evening: £500	29 Day: £300 Evening: £500	30 Day: £300 Evening: £500	31 Day: £1,250 Evening: £750			

Daytime hires: 12pm–5pm

Evening hires: 6pm–closing

If you'd like to hire the space for the full day, please do let us know and we'd be happy to discuss this with you.

Our Christmas Dining Packages

If you'd like to make sure you've got everything covered for a festive soirée to impress the whole gang, our carefully curated Christmas packages are designed to take care of all the important bits, leaving you free to simply enjoy the festivities.

Of course, no two Christmas parties are quite the same. You're welcome to enjoy one of our packages just as it is, build upon it with a few extra touches, or skip the packages altogether and build your own festive feast from the menus on the following pages. Our Events Coordinator, Clara, will be on hand to help bring it all together.

The Evergreen package

Nyetimber reception - 1 glasses per guest
(Sparkling elderflower for non drinkers)
3 canapés per person
3 course set menu
Half a premium bottle of wine
After dinner cocktail
Late night snack

£160 per guest

The Mistletoe package

Prosecco reception - 1 glasses per guest
(Sparkling elderflower for non drinkers)
3 canapés per person
3 course Christmas menu
Half bottle of wine
Late night snack

£130 per guest

The Fireside

Prosecco reception - 1 glasses per guest
(Sparkling elderflower for non drinkers)
3 course Christmas menu
Half bottle of wine

£80 per guest

Please note, a discretionary 12.5% service charge will be added to all pre-ordered food.

Feast your eyes on our party menu, it's that 'just one more' time of year.



Available Monday to Saturday from 12pm until 10pm.

You can view all of our Christmas menus and download the PDFs by visiting [this link](#).

FESTIVE MENU

3 Courses for £45.00 per person

To Start

Roast cauliflower soup, chestnut gremolata, sourdough (vg) 472kcal

Severn & Wye smoked salmon, fennel, clementine & watercress salad, sourdough 364kcal

Chicken liver parfait, apple & celeriac remoulade, pickles, sourdough 603kcal

Heritage beetroot, winter leaves, pear, clementine & toasted chestnut salad (vg) 328kcal

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy 1185kcal

West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy 1156kcal

Truffled mushroom & chestnut pie, crushed winter roots, Brussels tops, gravy (vg) 1182kcal

Pan roasted seabream, creamed celeriac, black cabbage, samphire, orange 445kcal

Pan roasted chicken breast, leg croquette, roasted artichokes, pickled blackberries & sherry gravy 824kcal

Puddings

Christmas pudding, brandy butter ice cream (v) 526kcal

Apple, fig & chestnut crumble, bay leaf custard (v) 674kcal

Dark chocolate brownie, caramel sauce, clotted cream (v) 883kcal

Clementine posset, almond shortbread (vg) 1102kcal

Long Clawson Blue Stilton, Devonshire honey cake, truffle honey (v) 707kcal

Crafted for you to enjoy a fuss-free festive party,
Including a glass of fizz upon arrival, festive 3 course menu, and half a bottle of wine per person



Available Monday to Saturday, from 12pm until 10pm.

You can view all of our Christmas menus and download the PDFs by visiting [this link](#).

FESTIVE DINING PACKAGE

£69.00 per person

Wine Pours

A glass of Tempio Prosecco upon arrival, and
half a bottle of Coleccion Privada Sauvignon Blanc, or Coleccion Privada Merlot per person

To Start

Roast cauliflower soup, chestnut gremolata, sourdough (vg) 472kcal
Severn & Wye smoked salmon, fennel, clementine & watercress salad, sourdough 364kcal
Chicken liver parfait, apple & celeriac remoulade, pickles, sourdough 603kcal
Heritage beetroot, winter leaves, pear, clementine & toasted chestnut salad (vg) 328kcal

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy 1185kcal
West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy 1156kcal
Truffled mushroom & chestnut pie, crushed winter roots, Brussels tops, gravy (vg) 1182kcal
Pan roasted seabream, creamed celeriac, black cabbage, samphire, orange 445kcal
Pan roasted chicken breast, leg croquette, roasted artichokes, pickled blackberries & sherry gravy 824kcal

Puddings

Christmas pudding, brandy butter ice cream (v) 526kcal
Apple, fig & chestnut crumble, bay leaf custard (v) 674kcal
Dark chocolate brownie, caramel sauce, clotted cream (v) 883kcal
Clementine posset, almond shortbread (vg) 1102kcal
Long Clawson Blue Stilton, Devonshire honey cake, truffle honey (v) 707kcal

We've crafted the perfect party night, with dinner, drinks and a jolly good time.

A firm favourite for smaller festive get-togethers with big party atmosphere.

Includes arrival drink, festive 3 course menu, and wine to share.



Available Monday to Saturday, from 12pm until 10pm.

You can view all of our Christmas menus and download the PDFs by visiting [this link](#).

FESTIVE PARTY NIGHTS

Friday the 20th of November • Thursday the 26th of November

£69.00 per person

Wine Pours

A glass of Tempio Prosecco upon arrival, and half a bottle of Colección Privada Sauvignon Blanc, or Colección Privada Merlot per person

To Start

Roast cauliflower soup, chestnut gremolata, sourdough (vg) 472kcal
Severn & Wye smoked salmon, fennel, clementine & watercress salad, sourdough 364kcal
Chicken liver parfait, apple & celeriac remoulade, pickles, sourdough 603kcal
Heritage beetroot, winter leaves, pear, clementine & toasted chestnut salad (vg) 328kcal

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy 1185kcal
West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy 1156kcal
Truffled mushroom & chestnut pie, crushed winter roots, Brussels tops, gravy (vg) 1182kcal
Pan roasted seabream, creamed celeriac, black cabbage, samphire, orange 445kcal
Pan roasted chicken breast, leg croquette, roasted artichokes, pickled blackberries & sherry gravy 824kcal

Puddings

Christmas pudding, brandy butter ice cream (v) 526kcal
Apple, fig & chestnut crumble, bay leaf custard (v) 674kcal
Dark chocolate brownie, caramel sauce, clotted cream (v) 883kcal
Clementine posset, almond shortbread (vg) 1102kcal
Long Clawson Blue Stilton, Devonshire honey cake, truffle honey (v) 707kcal

Sunday sit-downs, with sharing starters for the table,
followed by your choice of main and/or pudding.



Available on Sundays, lovingly prepared for your table by pre-order
You can view all of our Christmas menus and download the PDFs by visiting [this link](#).

SUNDAY CHRISTMAS SET MENU

Two courses for £39 p.p • 3 courses for £45p.p

Set Starters to share for the table to share

Breaded pork belly, apple sauce & crackling • Garlic & rosemary focaccia, smoked sea salt butter (v) • Heritage beetroot, winter leaves, pear, clementine & toasted chestnut salad (vg) • White anchovies • Chicken liver parfait, apple & celeriac remoulade, pickles & sourdough • Padron peppers, smoked sea salt (vg) • Brixham calamari, confit garlic mayonnaise • Severn & Wye smoked salmon, fennel, clementine & watercress salad, sourdough

Roasts & Mains

All roasts are served with garlic and rosemary roast potatoes, maple glazed carrots, broad beans, hispi cabbage, double egg Yorkshire pudding, gravy

Pork belly, crispy crackling, apple sauce, 1473 kcal

Creedy carver lemon & thyme roasted half chicken 1595 kcal

Slow cooked 35-day aged rump of Aberdeen Angus beef, served rare 1028 kcal

Crown of English Turkey 1310 kcal

Cyder Battered Haddock, triple cooked chips, tartare & curry sauce, mushy peas, burnt lemon 1044 kcal

Plant burger, red onion & Youngs chutney, lettuce, onion, tomato & davidstow cheddar cheese, fries (vg / vgo)
1059 kcal

The County Arms Beef Burger, red onion & Young's chutney, lettuce, onion, tomato & davidsow cheddar, fries -
add bacon £1.50, 1262 kcal

Truffled mushroom & chestnut pie, crushed winter roots, Brussels tops, gravy (vg) 1182kcal

Puddings

Christmas pudding, brandy butter ice cream (v) 526kcal

Apple, fig & chestnut crumble, bay leaf custard (v) 674kcal

Dark chocolate brownie, caramel sauce, clotted cream (v) 883kcal

Clementine posset, almond shortbread (vg) 1102kcal

Long Clawson Blue Stilton, Devonshire honey cake, truffle honey (v) 707kcal

Perfect for festive get-togethers made for sharing, with generous boards for the table to tuck into together.



Available Monday to Saturday, from 12pm until 10pm.

You can view all of our Christmas menus and download the PDFs by visiting [this link](#).

FESTIVE SHARERS

*Cheers to the season
of merry making
moments,
shared with great company.*

*For a festive nibble choose 1-
2 boards. For something
more indulgent
(it is Christmas, after all), go
for 3-4 to share.*

These boards are designed for 5 people

Pork, sage & chestnut Scotch eggs, pig in blanket sausage rolls, Davidstow Cheddar
Cheese straws, English mustard, HP brown sauce 6806kcal

Baked Cornish Camembert, cranberries, walnuts, pistachios,
toasted sourdough (v) 4020kcal

Braised ox cheek mini beef burgers, Parmesan fries, plum ketchup,
harissa mayonnaise 6557kcal

Salt-baked beetroot, roasted artichoke, radicchio,
pickled walnut & pear salad (vg) 2640kcal

Salt-baked beetroot, roasted artichoke, radicchio,
pickled walnut & pear salad (vg) 2640kcal

Beetroot hummus, lemon & parsley hummus, chicory, celery, Little Gem lettuce,
radishes, toasted sourdough (vg) 3830kcal

Severn & Wye smoked salmon, caviar & tarragon blinis, truffled goat's cheese croquettes,
Long Clawson Blue Stilton, pickled walnut crostini 3270kcal

Savoury Canapés

Savoury Canapés to Start

Our savoury canapés are a favourite during Welcome Drinks, giving guests a taste of what's to come while helping everyone relax and mingle before the meal.

Minimum order of 20 persons

Choose three items - £12 p.p. Choose five items - £17.50 p.p.

Goats' cheese and caramelised red onion tartlet / v

Smoked salmon blini, lemon mayonnaise

Smoked haddock croquettes, wholegrain mustard aioli

Cyder battered haddock, chip, minted peas, tartare - **GF**

Panko pork belly, champagne apple sauce, crackling - **GF**

Mini Yorkshire pudding, slow roast Aberdeen Angus, horseradish cream

Wild mushroom arancini, truffle aioli / vg - **GF**

Chicken Caesar salad crostini, smoked anchovy

Honey and mustard glazed pork meatball - **can be GF upon request**

Heritage tomato, cucumber, nocellara olive, feta, olive oil / vgo - **GF**

Sweet Canapés

Pudding Canapés to finish

Why not add a Trio of Sweet Canapés? Perfect for two-course menus, they offer a touch of indulgence during the evening room turnover and keep the atmosphere lively without a full dessert course.

Minimum order of 20 persons

Add our trio of sweet canapes - £7.50 p.p

Lemon Curd Meringue Tartlet

Mini Fresh mix berries Tartlet with Vanilla Crusted

Mini chocolate brownie

From our much-loved, year-round events menus, perfect for celebrations of all shapes and sizes.

Available from Monday at 12pm until Saturday at 10pm.

*From our much-loved, year-round events menus, perfect for celebrations of all shapes and sizes.
Available from Monday at 12pm until Saturday at 10pm.*

Sharing & Grazing Set Menu

Our set buffet option, priced per person.

Minimum order of 20 persons

£15 per person

Crispy Shropshire chicken thighs, sriracha ketchup

Wild mushroom arancini, truffle aioli (vg)

Lemon & herb houmous, seasonal crudites (vg)

Welsh rarebit bites, beer onions (v)

Cumberland sausage roll brown sauce

Padron peppers, smoked salt (vg)

Smoked haddock & leek fishcakes tartare sauce

Sandwiches

A selection of Sandwiches, served with fries

Minimum order of 10 persons

£15 per person

Smoked salmon & dill cream cheese,

Cheese, pickle & tomato,

Ham, mustard & rocket,

Egg & cress, Beef, horseradish & rocket,

served with fries

Sharing Boards

Priced per board - served approx 7 guests as picky bits

Charcuterie Board

British charcuterie - chorizo, salami, coppa, parmesan, Nocellara olives,
caperberries, balsamic vinegar, coldpress oil, sourdough £90

Ploughmans Board

Pork, apple & leek sausage rolls, handmade Scotch eggs, Davidstow cheddar,
Honey roastham, beer mustard, piccalilli, chutney, sourdough £75

Mezza Board

grilled halloumi, broad bean falafel, vegan tzatziki, beetroot houmous, padron
peppers, crudites, flatbread £80

Mini Slider Boards

10 sliders per board, served with fries

Priced per board

County Arms burger, beef patty, cheese, iceberg, burger sauce £65

Breaded chicken thigh burger, sriracha ketchup burger £60

BBQ pulled jackfruit, chilli slaw (vg) £60

Beer battered soft shell crab burger, chilli slaw & hot sauce mayo £75

Plant burger, vegan cheese, iceberg, burger sauce (vg) £65

A little something to get the festivities flowing



Available Monday to Sunday, from 12pm until 11pm.

You can view all of our Christmas menus and download the PDFs by visiting [this link](#).

FESTIVE DRINKS

To see our full drinks list
please ask.

Party Starters

- Winter Aperol - Aperol, Prosecco, mulled syrup, soda £11.50
- Espresso Martini - Absolut Vodka, Kahlua, coffee £13.50
- Merry Marg - Altos Plata Tequila, cranberry, lime, mulled syrup £14.00
- Merry Marg O.O - Three Spirit Livener, cranberry, lime, mulled syrup £10.00
- Let it Sloe - Plymouth Sloe, Fever-Tree lemon tonic £13.50

Winter Warmers

- Mulled Red Wine £8.50
- Mulled cider £6.00
- Hot Rum & Apple - Havana Spiced Rum, apple, lime, mulled syrup £12.00
- Mulled Negroni - Plymouth Gin, Campari, Martini Rosso, mulled syrup £12.00

Seasonal Sharing

- Bucket of 12 Peroni £70.00
- Bucket of 12 Peroni 0.0% £61.00
- Bucket of 12 Neck Oil £79.00
- Merry Marg (serves 8) - Altos Plata Tequila, cranberry, lime, mulled syrup £112.00
- Merry Marg O.O (serves 4) - Three Spirit Livener, cranberry, lime, mulled syrup £40.00
- Let it Sloe (serves 8) - Plymouth Sloe, Fever-Tree lemon tonic £108.00

Pop the Bubbles

- Tempio Prosecco £37.50
- Veuve Cliquot Brut Champagne £95.00
- Nyetimber Classic Cuvee £69.50

Festive Wine Pours

These wine packages include a glass of bubbles on arrival,
and half a bottle of wine (red or white) priced per person

- Tempio Prosecco, Coleccion Privada Sauvignon Blanc, Coleccion Privada Merlot £24.00
- Nyetimber Classic Cuvee, Ca'Di Mezzo Gavi, Finca La Colonia Malbec £31.00



Cocktail Hour

Round off your evening with an after dinner digestif for your guests to enjoy before dancing the night away.

Jugs

Aperol Spritz serves
Pimms Spritz
Mojito
Sangria
Amalfy Spritz (AF)
Nojito Spritz (AF)
Virgin Mary
Bloody Mary

Frozen

Pimms Fizz
Aperol Spritz
Frosé
Margarita
Mojito
Strawberry Sangria

By the glass

Negroni
Passion Fruit Martini
Espresso Martini
Rumtini
Amaretto Sour

Available Monday to Sunday, from 12pm until 11pm.

Frequently Asked Questions

Do you have a hire fee?

No, we operate on minimum spends. This is a figure based on booking size and day of the week, that we ask your party as a whole to reach. This includes anything pre-ordered, and any orders on the day by yourselves or your guests.

How does the deposit work?

Your deposit secures your booking with us. If your pre-orders have already reached your minimum spend, your deposit can be redeemed against your pre-ordered bill. If your pre-orders haven't yet reached the minimum spend, your deposit will be refunded back onto your card at the end of your event once the minimum spend has been reached. If you're a little short of your minimum spend at the end of the celebration, you're welcome to purchase bottles to take home to make up the remaining amount.

How do we pre-order

We like to take the tricky bits out of event planning - we know you've got a million things to do, and planning an event probably isn't your full-time job!

For mingling and sharing-style celebrations, we'll send you a link to place your food and drinks pre-orders, followed by a payment link to settle everything ahead of your event.

For sit-down dining, you can share the link directly with your guests so they can submit their own choices and dietary requirements - and, if you'd like, pay for their own orders too. Alternatively, you can collect everyone's choices yourself, submit them through the link, and we'll send you one payment link for the lot.

Can you stay open past 11pm?

Yes, we close our bars at 11pm Monday to Sunday although we are licensed to serve alcohol until midnight should there be an individual need. Any extension will need to be discussed with management.

Will the pub be decorated for Christmas?

Absolutely! We love dressing The County Arms for Christmas, with paper chains, hanging stars, warm white fairy lights and plenty of festive touches throughout the pub. You're very welcome to add your own decorations to make the space feel even more you - just let our Events Team know beforehand. We kindly ask that no confetti is used anywhere in the pub.

Can we set up the night before our Event?

This will depend on the other celebrations taking place around your booking. If the room is in use the evening before or you have hired the space for a half day hire, unfortunately early access won't be possible.

Your access to the room begins from the start time of your booking, so please keep this in mind when planning your set-up and choosing the arrival time on your invitations.



Frequently Asked Questions

When do we need to pre-order and pay by?

We ask for all pre-orders to be sent via our pre-ordering system and finalised 3 weeks before your booking date.

This will be your final pre-order — after this point we won't be able to accept any amendments or additional orders.

A payment link will then be sent, and we ask for pre-orders to be paid 2 weeks in advance. Payments are only processed through DesignMyNight via a secure link.

What's included with the room?

We'll provide all crockery, cutlery, thick white paper napkins, chairs, and glasses— all the basics you'll need.

If you would like to hire linen through us, this is available for an additional charge.

What happens if a guest can no longer attend?

We will always try to accommodate requests due to emergency circumstances, although we request to be notified in writing a minimum of 10 days in advance of your booking date. You will be charged for any amendments within 10 days of your booking date.

Can we pre-order drinks, and if unused, can we give them back to you?

We're afraid not, anything pre-ordered will need to be enjoyed by your party or taken home with you.

Where can we park?

We don't have our own car park. There is a pay and display car park by the side of the pub on Alma Terrace.

We'd love to host a festive sit-down meal followed by a party – is this possible?

Yes! We do this all year round for our dining events and weddings. While we carry out your room turnover, we'll happily reserve an area within our covered garden for your guests to enjoy a drink and a little fresh air — also a fabulous time for some pudding canapés to make the rounds — while our team works their magic, transforming your private space from festive dining into the perfect party setting.

How do we do music?

You can connect your device via Bluetooth to our sound system, or you are very welcome to bring a musician to our venue if you've booked the Belvedere Room.

Please note, our license covers live entertainment until 11pm.

We are unable to hold any Live Music or DJ's after this point.

What happens if we have to cancel our Event?

If you cancel 1 month in advance of your event, we can send you back your deposit. If you are cancelling with less than one month to go, we'll happily re-book your event for another date. If it's not possible to re-book then we will claim your deposit.

Please do let us know if you have any questions.



Event T's & C's

Securing your booking

We are delighted to provisionally hold your booking date for up to 72 hours however please be advised, should we receive another enquiry during this time, we reserve the right to ask you for immediate confirmation by paying a deposit to secure the space.

Weddings

If you're planning to host your wedding reception with us, please let us know. There is no difference in price, but it's important that we know you're booking a wedding so we can send you all the relevant information, including our Wedding Terms & Conditions, and help you plan your day.

Deposit & payment terms

Your booking is only confirmed once we've received your deposit pre-payment, which will be redeemed against your bill on the day of your event, provided the agreed minimum spend has been met.

Your deposit is fully refundable up to one month before your booking date. Unfortunately, cancellations made after this point are non-refundable.

The balance of your package is payable before your booking. If the agreed minimum spend has not been reached by the end of your event, the remaining amount will be payable, and the deposit may be held.

If you find you're a little short of the minimum spend, you're always welcome to treat yourselves and your guests to some special bottles of Champagne to help you reach it.

Guest numbers & Pre-ordering

If you're pre-ordering any food or drinks, please confirm your selections at least 21 days before your booking date, along with your final guest numbers. This helps us ensure everything is perfectly in place for you on the day.

Do let us know if any of your guests have special dietary requirements so we can accommodate them. Please note, we're unable to make changes to your pre-order after the 21-day deadline.

All pre-orders must be submitted through our booking system, Design My Night. Unfortunately, we're unable to accept pre-orders in any other format.

Service Charge

A discretionary 12.5% service charge to your final food and drinks bill.

By the end of your event we are sure you'll agree our staff deserve it, and if not, please let us know why.

Belongings & venue liability

We are not responsible or liable for any personal items, decorations, or belongings brought into the venue by guests, hosts, or third parties. While we are happy to assist with packing up the space after your event, any items left behind, lost, or damaged are at the sole risk of the hosts. By using our venue, you acknowledge and accept that all belongings are brought and stored at your own risk.



The Final Touch

We're here to ensure that you and your guests have a fantastic time from beginning to end. Please let us know if you have any special requests or ideas and we will do our best to accommodate.

A sample of some added extras are listed below:

Digital

Photographers

@bubearphotography

-

@am_weddingphoto

-

@doubletakemoments

-

@gemmasandellevens

-

@isabellerosaphotography

-

@giorgiapackhamphotography

Videographers

@Pixelbystef

-

@Oleksandr.dydra

-

Kieran Weston

visualsebykieran@gmail.com

visualsebykieran.com/weddings

@christinec_photography

-

@Pixieset

-

giorgiapackhamphotography

@gmail.com

-

www.uk-

weddingphotography.com

-

Alex Esden

alexesden.com

@alexesden_photography

Music

James - Revolver Sounds

Jamesmalinhudson@gmail.com

-

Markus

MarkusF@hotmail.co.uk

[https://www.southeastentertainment.co.uk/artist/dj-](https://www.southeastentertainment.co.uk/artist/dj-markus)

markus

-

The Level

<https://www.entertainment-nation.co.uk/the-level>

-

Joe Garvey

Instagram: @joeglive

-

Kemi

kemibookings@gmail.com



The Final Touch

We're here to ensure that you and your guests have a fantastic time from beginning to end. Please let us know if you have any special requests or ideas and we will do our best to accommodate.

A sample of some added extras are listed below:

From the County Arms

Cheese Tower

Pimm's/Aperol station

Linen Napkins
(£1.50 per napkin)

Table Cloths £250

From the recommended Suppliers

Florist - Petals of Balham on Instagram

Celebrant - Aled Jones - aledjonescelebrant.com

Registrar - Wandsworth Council

Guest illustrator - [@illustrationbykiwi](https://www.instagram.com/illustrationbykiwi) on Instagram

Guest caricaturist - www.paulbaker-caricaturist.com



Find Us

Excellent transport links

County Arms bus stop - directly outside
Tooting Bec (Northern Line) - approx. 10 mins by bus
Clapham Junction - approx. 15 mins by bus
Wandsworth Common Station - approx. 10 mins' walk
Earlsfield Station - approx. 15 mins' walk
Victoria - approx. 20 mins
Waterloo – approx. 25 mins

County Arms
345 Trinity Rd,
London
SW18 3SH

countyarms@youngs.co.uk • 020 8874 8532
www.countyarms.co.uk



thecountyarms



CountyArmsWandsworth

