

the
COUNTY ARMS



Since 1852

The bright and spacious County Arms is brimming with pub charm and a twist of modern style. It's the perfect venue for any occasion. From social events such as birthdays and christenings to private dinners and business meetings, we are geared up to host. Planning a wedding? We've even got that covered - from ceremony to wedding breakfast and reception you don't need to move from the County Arms.

Our chefs have developed a vast array of different and delectable menus to suit your individual needs. From canapes and platters to a BBQ buffet and 3 course sit down set menu, we've got options for all tastes.



THE CHARLES ROOM

Tucked away at the end of the Belvedere and partitioned by glass and wrought iron doors, this brilliantly flexible space can act as the perfect location for intimate private dinners, screening sporting events and business meetings.

FACILITIES

Wifi • Flat screen TV • Various adapter cables
Flip chart and pens • Notepads and stationary

	60
	35
	40
	20

THE BELVEDERE

This light and enchanting new space with private bar, toilets and music facilities is an ideal birthday, summer party or wedding location. The partitioning doors mean that smaller parties can also benefit from the space and the bi-folding doors open out onto the sun drenched garden, meaning that you can also enjoy a private alfresco area for your event.

FACILITIES

Wifi • iPod connector • Private bar • Private toilets • Disabled access
Music facilities • Large flat screen TV with adapter cables

	60
	35
	40
	20

VICTORIA LOUNGE

A warm, decadent space where reclining with cocktails and sipping on full bodied red wines is strongly encouraged. The impressive open fire, flanked by wing back leather arm chairs and Chesterfield sofas takes centre stage in the cooler months, and if you want to find the perfect spot to enjoy a lazy brunch, then look no further. The room would suit drinks parties and birthdays looking for a comfortable, familiar surrounding.

	60
	35
	40
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TRINITY ROOM

Situated at the top of the stairs away from the hustle and bustle of the Wandle Bar, the Trinity Room is a spacious and bright private space. With private bar, toilets, and large screen TV, the space provides flexibility that others cannot. The Trinity Room is an ideal location for a business meeting, with uniform tables able to be arranged into various layouts and full sound and presentation facilities. It's own private bar means it is also ideal for parties and private dining especially for those that wish to play their own music, or even have a small band or DJ.

FACILITIES

Wifi • Large flat screen TV with adapter cables
iPod/smart phone connector • Private bar • Private toilets
Music facilities • Flip chart and pen • Notepads and stationary

	60
	35
	40
	20

MEETINGS

Our completely private upstairs Trinity Room away from the hustle and bustle of the pub is perfect for all your business needs. Our smaller study in the new Belvedere is ideal for smaller meetings of a more informal nature.

ALL PACKAGES INCLUDE

Wifi • Plasma screen and connectors (compatible with most files/laptops)
Pads and pens • Flip charts and marker pens

THE HALF DAY PACKAGE

9am - 1pm / 1pm - 5pm • £15 per person

Unlimited teas and coffees • Table water • Fruit juice
Pastries/muffins and fruit platter • Bowls of sweets

THE ALL DAY PACKAGE

9am - 5pm • £28.50 per person

Unlimited teas and coffees • Table water • Fruit juice • Pastries and fruit platter
Lunchtime sandwich and chip buffet • Bowls of sweets

EXTRAS

Swap breakfast pastries for bacon sandwich

£1.50 extra per person

Enjoy a well earned drink in the bar once the hard work is over

£5 per person

T's and C's - Minimum of 10 people. After work drink add on will be
175ml glass of selected wine, a pint of selected beer or a soft drink.



SET MENU

£32 for two courses • £38 for three courses

STARTERS

Whisky oak smoked salmon, blood orange, pomegranate
and mizuno salad, Young's sourdough

Laverstock British mozzarella and heritage tomato salad,
avocado mousse, baby basil leaves

Mackerel pate, toasted hazelnuts, poached vanilla pears chutney, Young's sourdough

Beef carpaccio, bone marrow croquettes, pickled beetroot, kale pesto

Dorset lamb shoulder croquette, whipped goat's curd,
pickled cucumber, toasted pistachio and watermelon

Charcuterie board with pickles

MAINS

Pressed Dingley Dell pork belly, glazed calvados and
apple cheek, cauliflower three ways, griddled apples

Corn fed chicken breast, apricot and sage bon bons, preserve lemon and chive cream

Blow torched cod fillet, haricot bean stew, crisp oxspring ham, chive oil

Smoked haddock risotto, poached duck egg, shaved Lincolnshire poacher

Goat's cheese stuffed aubergine, tomato and basil
sauce with lemon and herb crumb (can be GF)

DESSERTS

Banana sticky toffee pudding, toffee sauce, salted caramel ice cream

Blood orange, apple and pomegranate crumble, custard

Warm chocolate brownie, salted caramel ice cream

British farmhouse cheeses, grapes, fruit chutney, seeded crackers

BBQ MENU

MAINS

British beef burger with melted cheese, sweet Young's ale onions and pickles

Dingley Dell pork and apple sausages

Buttermilk chicken burger

24 hour pulled pork brioche with jalapenos and BBQ sauce

BBQ lamb skewers

Mackerel fillet en papillote with soy, lime and coriander

Portobello mushroom with grilled halloumi, red peppers and a green salad (v)

Crispy beetroot, fennel, lentil and mozzarella burger (v)

*Guests can enjoy two of your chosen three
options on the day for £20 per person*

Served with French fries and a choice of 3 of the following

Beetroot and pickled egg salad, horseradish dressing

Pearl barley, pear and Yorkshire fettle salad

Roasted cauliflower, avocado, chickpea and caper salad

Blood orange, beetroot and lentil salad with pomegranate and mint dressing

PLATTERS AND SHARING BOARDS

All our platters and sharing boards are suitable for 2-3 people

PLATTERS – ALL £20 EACH

Pork and caramelised onion sausage rolls with brown sauce

Whitebait with homemade aioli

Spinach and Beauvale blue cheese tarts with crushed hazelnuts

Brixham crabcakes with lemon and dill creme fraiche

Roasted cauliflower soup shot with blue cheese bonbon

12 hour braised baby back ribs with homemade

‘Jack Daniel’s Honey Whisky’ BBQ sauce

Mini British beef burgers with cheese with homemade burger sauce

A choice of two dips from; beetroot and horseradish dip, homemade hummus or watercress, pea and goat’s curd dip – served with seasonal crudites and pita bread

Buttermilk chicken thighs with a spicy aioli

SHARING BOARDS

Baked Somerset camembert with herb soldiers and truffle honey £14.50

Suffolk rosemary salami, Suffolk chorizo, Oxsprings cured ham with olives, pickles and sourdough bread £15

Hand raised pork pie, Scotch egg, Oxsprings cured ham, Lincolnshire Poacher with rhubarb and onion chutney, sourdough £19

CANAPÉ MENU

FISH

Brixham crab fishcakes, saffron cream, pickled chilli, lemon
Smoked salmon and dill crème fraîche
King prawn tempura, marie rose

MEAT

Confit pork belly, apple sauce, crackling
Sirloin of beef, Yorkshire pudding, horseradish crème fraîche
Chicken liver parfait en croute, seasonal chutney

VEGETARIAN

Herb crusted baked fig, grilled goats cheese
Mini red onion marmalade tarts with blue cheese, pickled walnut and pear
Pea arancini, sweetcorn relish, pea shoots

TO FINISH

Chocolate brownie, white chocolate mousse
Strawberry and raspberry mille feuille

£2 per item

Please note there is a minimum order of 20 pieces per canapé type

CHILDREN'S PARTY MENU

HOT SNACKS

£10 a platter, approximately 10 pieces per platter

Pizza with tomato and mozzarella • Mini burgers • Fish goujons
Chicken goujons • Mini sausages • Sausage roll bites

SANDWICHES

£10 a platter, approx 5 whole sandwiches per platter

Ham and cucumber sandwich • Cheese and pickle sandwich
Tuna and sweetcorn mayonnaise sandwich • Jam sandwich

OTHER

Vegetable sticks and hummus – *£5 a bowl*

Bowl of chips – *£4*

Bowl of crisps – *£2*

Mozzarella cherry tomato skewers – *£10 a platter*

DESSERT

Fresh fruit kebabs – *£10 a platter*

Fruit smoothie – *£2 a glass*

Chocolate brownie bites – *£10 a platter*

Smartie pop-up ice cream – *£1.50 each*

Fab ice lolly – *£1.50 each*



TERMS & CONDITIONS

SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Your booking is only confirmed once we have received the agreed deposit pre-payment which will be redeemed on the night of your event.

The deposit is fully refundable up to 28 days prior to your bookings date. Any later than this and we're afraid it becomes non-refundable.

The balance is payable on or before the day of your booking. On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement.

Should the minimum spend not be reached, the balance must be settled on the day.

GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering any food, please confirm final guest numbers at least 5 days before your booking date. Please note that this will be the number charged to your final food bill.

Please advise us if your guests have any special dietary requirements.

All food pre-orders need to be with us 10 days in advance of your booking.

SERVICE CHARGE

For group and event bookings we add 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 do let us know why.

SPECIAL REQUESTS

Do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.

COUNTY ARMS

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