

# *Wedding Packages*

*Please note the majority below are not served on sundays.*

## *Diamond Package £150*

*Sparkling elderflower (for non drinkers)*

*Champagne two glasses on arrival*

*Champagne one glass for toast*

*4 Canapes*

*6 course*

*Unlimited Tea & Coffee*

*2 Late night snacks*

## *Gold Package £100*

*Sparkling elderflower (for non drinkers)*

*Champagne one glass on arrival*

*Champagne one glass for toast*

*2 Canape*

*3 course*

*late night snack*

*Unlimited Tea & Coffee*

# *Wedding Packages*

## *Silver Package £75*

*Sparkling elderflower (for non drinkers)*

*Tempio Prosecco one glass on arrival*

*Tempio Prosecco one glass for toast*

*Starter*

*Main*

*Unlimited Tea and coffee*

## *Bronze Package £45 per guest*

*Sparkling elderflower (for non drinkers)*

*Tempio Prosecco one glass on arrival*

*Main*

*Unlimited Tea & Coffee station*

# *Canapes*

*Not served on sundays.*

*£3 per canape minimum 5 options picked.*

*£15 per person for a minimum 20 people.*

## *Fish*

*Devon crab, lime and coconut mini taco, avocado mousse, crispy garlic*

*Breaded mackerel, yuzu gel, fresh horseradish, pickled fennel*

*Charred tiger prawn with mango and chilli chutney dip*

## *Vegan or vegetarian*

*Sweet Corn tamales, tomato and soy salsa, aji amarillo*

*Saffron and preserved lemon risotto arancini, caper and black olive tartar*

*Tempura tofu, coriander and coconut chutney, mango and lime gel (vg)*

## *Meat*

*Homemade Nduja sausage, lemon, goats ricotta cheese on sourdough*

*Chicken Katsu, pickled ginger with kewpie curried mayo*

*Pressed smoked lamb belly, merguez stuffing, charred pimiento*

## *Sweet*

*Tahini chocolate brownie*

*Ginger and raspberry cheesecake*

# *Bronze Menu*

*£30 per person*

*not served on sundays.*

## *Mains*

*Pink roasted saddle of lamb, pressed lamb belly,  
baby beetroot, shallots puree, rosti potato, light  
lamb jus*

*48 hours slow cooked rolled pork belly "porchetta"  
braised escarole with black olives, potato  
shoestring, fennel seed, infused pork jus*

*Charred hake, toasted almonds & smoked chilli  
sprouting broccoli, poached heritage egg,  
bearnaise sauce*

*Spiced cauliflower steak, coconut & preserved  
lemon lentils, green harissa, hibiscus pickled  
shallots (vg)*

# *Silver Menu*

*2 courses for silver £50 per person -  
not served on sundays.*

## *Starters*

*Cured & smoked szechuan duck breast, charred shiitake mushrooms,  
rhubarb compote*

*Himalayan salt cured salmon, salsa verde, bramley apple, pickled fennel*

*Guinea fowl & pear terrine, williams pear gel, porcini brioche, amaranth*

*Texture of artichokes, heritage baby beetroot, cauliflower puree, shallots,  
black olive crumble(vg)*

## *Mains*

*Pink roasted saddle of lamb, pressed lamb belly, baby beetroot, shallots  
puree, rosti potato, light lamb jus*

*48 hours slow cooked rolled pork belly "porchetta" braised escarole with  
black olives, potato shoestring, fennel seed, infused pork jus*

*Charred hake, toasted almonds & smoked chilli sprouting broccoli, poached  
heritage egg, bearnaise sauce*

*Spiced cauliflower steak, coconut & preserved lemon lentils, green harissa,  
hibiscus pickled shallots (vg)*

# *Gold Menu*

*3 courses for silver £75 per person -  
not served on sundays.*

## *Starters*

*Cured & smoked szechuan duck breast, charred shiitake mushrooms, rhubarb compote*

*Himalayan salt cured salmon, salsa verde, bramley apple, pickled fennel*

*Guinea fowl & pear terrine, williams pear gel, porcini brioche, amaranth*

*Texture of artichokes, heritage baby beetroot, cauliflower puree, shallots, black olive  
crumble(vg)*

## *Mains*

*Pink roasted saddle of lamb, pressed lamb belly, baby beetroot, shallots puree, rosti  
potato, light lamb jus*

*48 hours slow cooked rolled pork belly "porchetta" braised escarole with black olives,  
potato shoestring, fennel seed, infused pork jus*

*Charred hake, toasted almonds & smoked chilli sprouting broccoli, poached heritage egg,  
bearnaise sauce*

*Spiced cauliflower steak, coconut & preserved lemon lentils, green harissa, hibiscus  
pickled shallots (vg)*

## *Dessert*

*Raspberry chocolate fondant, passion fruit ice cream, raspberry sorbet*

*Espresso panna cotta, roasted white chocolate, madagascar vanilla ice cream*

*Vegan lemon, lime & ginger meringue pie (vg)*

# Diamond Menu

*£100 per person - not served on sundays.*

## *Amuse Bouche*

*Homemade Nduja, scallop st jacques  
Watermelon sashimi, jalapeno, ginger veg*

## *Starters*

*Cured & smoked szechuan duck breast, charred shiitake mushrooms, rhubarb compote  
Himalayan salt cured salmon, salsa verde, bramley apple, pickled fennel  
Guinea fowl & pear terrine, williams pear gel, porcini brioche, amaranth  
Texture of artichokes, heritage baby beetroot, cauliflower puree, shallots, black olive crumble(vg)*

## *Second Course*

*Langoustine & lemon risotto, langoustine bisque, parsley, olive oil powder  
Homemade cavatelli, braised beef cheeks ragu, roasted parmesan cheese  
Homemade wild mushroom, spinach & truffle ravioli, vegan beurre noisette (vg)*

## *Main course*

*Pink roasted saddle of lamb, pressed lamb belly, baby beetroot, shallots puree, rosti potato, light  
lamb jus  
48 hours slow cooked rolled pork belly "porchetta" braised escarole with black olives, potato  
shoestring, fennel seed, infused pork jus  
Charred hake, toasted almonds & smoked chilli sprouting broccoli, poached heritage egg,  
bearnaise sauce  
Spiced cauliflower steak, coconut & preserved lemon lentils, green harissa, hibiscus pickled  
shallots (vg)*

## *Dessert*

*Raspberry chocolate fondant, passion fruit ice cream, raspberry sorbet  
Espresso panna cotta, roasted white chocolate, madagascar vanilla ice cream  
Vegan lemon, lime & ginger meringue pie (vg)*

## *Cheese boards*

*A selection of british cheese's: soft, mature & blue cheese, complete with homemade chutney,  
seeded crackers.*

# *Buffet*

## *The burger buffet*

*£16 a head minimum 20 people  
not served on sundays*

*Choose Either*

*County Arms burger, beef patty, cheese, pink onions, iceberg, burger sauce, fries*

*Or*

*Plant burger, plant patty, vegan cheese, pink onions, iceberg, burger sauce, fries*

## *The British Antipasti Buffet*

*£30 serves two people*

*Oven baked rosemary Camembert, sourdough bread, pickled radish, cranberry  
jelly, fig chutney*

*&*

*British charcuterie board, norfolk fennel salami and dorset coppa, grilled  
artichokes, marinated olives, sea salt and rosemary focaccia*

## *The Sandwich Buffet*

*£15 per head minimum 20 people*

*A spread of classic sandwiches served with sausage rolls and fries*

*Smoked salmon & cream cheese*

*Cucumber & cheese*

*Ham & pickles*

*Egg Mayonnaise*

## *Late night snacks*

*£5 per late night snack*

*Smoked bacon & bloody mary ketchup baps  
Apple & pork sausage rolls,  
Vegan sausage rolls (vg)*

## *Cheese platter*

*£15 per head minimum 20 people*

*A selection of british cheese's Oxford blue, Nantwich cheddar, baron bi god,  
seeded crackers, pickled grapes, pear chutney*

## *Sunday Sharers*

*£38 - Serves two*

*Our Seasonal Ultimate Roast, all three meats we currently offer,  
Served with beef dripping garlic and rosemary roast potatoes, crushed winter root  
vegetables, brussel sprout and peas gratin, maple roasted carrot, savoy cabbage,  
roasted red onion, proper gravy and bottomless Yorkshire puddings*

# *Drinks Packages*

## *Buckets of beer*

*Bucket of 9x Camden Hells bottles £52.65*

*Bucket of 10x Two Tribes cans  
(metroland/powerplant/shack sessions) £60.5*

*Bucket of 10x Beavertown Luploid Cans £60.5*

## *Wine Selection by the bottle*

*White wine – Esprit Marin Picpoul de pinet £31.5*

*Red wine – Jealousy pinot noir £30.5*

*Rose wine – Minuty côtes de Provence £35.5*

## *Celebration by the bottle*

*Magnum of Mezza glacial bubbly £73*

*Perrier Jouët Grand Brut £63.5*

*Perrier Jouët Blason Rosé £78*

# *Recommended drinks packages*

*20 person event recommended package £299*

*18x Camden hells bottles*

*6x bottles of selected wines (2x red/2x white/ 2xrose)*

*50 person event recommended package £999*

*38x Camden hells bottles*

*24x bottles of selected wines (8x red/8x white/ 8x  
rose)*

*100 person event recommended package £2500*

*100x Camden hells bottles*

*48x bottles of selected wines (16x red/16x white/ 16x  
rose)*

*6x bottles of Perrier Fouët Grand Brut*