

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 Fouët Grand Brut £63.5

Perrier Fouët 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