

Minimum Spends

Trinity room half day hire

12pm-6pm or 6pm-close

Prices in quieter times e.g. January, can be negotiated.

Prices in December are double those quoted below.

If your event requires a large set up, so is needed before your ideal booking times, you will need to book for full day hire.

The room seats up to 45 guests for private dining and will host up to 60 guests for standing receptions.

<i>Monday - Thursday</i>	<i>£250</i>
<i>Friday</i>	<i>£500</i>
<i>Saturday</i>	<i>£750</i>
<i>Sunday</i>	<i>£1000</i>

Trinity room full day hire

The room seats up to 45 guests for private dining and will host up to 60 guests for standing receptions.

<i>Monday - Thursday</i>	<i>£500</i>
<i>Friday</i>	<i>£750</i>
<i>Saturday</i>	<i>£1000</i>
<i>Sunday</i>	<i>£1500</i>

Minimum Spend

Belvedere half day hire

12pm-6pm or 6-close

Prices in quieter times e.g. January, can be negotiated.

Prices in December are double those quoted below.

If your event requires a large set up, so is needed before your ideal booking times, you will need to book for full day hire.

The spacious area seats up to 120 guests for private dining and will host up to 160 guests for standing receptions

<i>Monday - Thursday</i>	<i>£750</i>
<i>Friday</i>	<i>£1500</i>
<i>Saturday</i>	<i>£2500</i>
<i>Sunday</i>	<i>£3500</i>

Belvedere full day private hire

The spacious area seats up to 120 guests for private dining and will host up to 160 guests for standing receptions

<i>Monday - Thursday</i>	<i>£1250</i>
<i>Friday</i>	<i>£2000</i>
<i>Saturday</i>	<i>£3500</i>
<i>Sunday</i>	<i>£4000</i>

Minimum Spend

Belvedere Add on Garden L shape

*So this is in addition to the minimum spend for the belvedere room,
The L shape our first initial part of the garden connected to the
belvedere room, seats up to 30 guests and will host up to 50 guests for
standing receptions.*

<i>Monday - Thursday</i>	<i>£750</i>
<i>Friday</i>	<i>£1000</i>
<i>Saturday</i>	<i>£1500</i>
<i>Sunday</i>	<i>£1500</i>

Belvedere Garden Add on L shape & Decking

*The L shape seats up to 30 guests and will host up to 50 guests for
standing receptions. The Decking seats up to 40 guests and will host up
to 75 guests for standing receptions.*

<i>Monday - Thursday</i>	<i>£1000</i>
<i>Friday</i>	<i>£2000</i>
<i>Saturday</i>	<i>£3000</i>
<i>Sunday</i>	<i>£3000</i>

Canapes

Not served on sundays.

£4 per canape minimum 5 options picked.

£20 per person for a minimum of 20 people.

Fish

Salmon, chive & crème fraiche on homemade bread

Crispy cod balls, tartare sauce

Vegan or vegetarian

Nutbourne heritage tomato and mozzarella on homemade bread (v)

Nutbourne heritage tomato, cucumber, olive skewer (vg)

Vegetable Tempura, onion marmalade (vg)

Jersey Royal potato, salsa verde (gf)(vg)

Deep fried brie bites, redcurrant jelly (v)

Meat

Pressed and slow roasted belly of pork bites, apple sauce

Breaded fried chicken escalope bites, homemade slaw

Angus rump steak bites, garlic butter (gf)

Pigs in blankets, onion marmalade

Sweet

Chocolate Brownie squares

Bakewell tart squares

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

Slider Board

£40 per board

2x County Arms burger, beef patty, cheese, iceberg, burger sauce

2x Breaded & fried chicken burger, homemade slaw

2x Plant burger, vegan cheese, iceberg

Skinny Fries

Late night snacks

£5 per late night snack

Vegan sausage rolls (vg)

Apple & pork sausage rolls,

Smoked bacon & bloody mary ketchup baps

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

£39 - Serves two

*Our Seasonal Ultimate Roast, all three meats we currently offer,
served with garlic and rosemary roast potatoes, honey roasted parsnip, mashed
butternut squash, creamed leeks with peas and parmesan, braised red cabbage,
double egg Yorkshire puddings and gravy*

Drinks Packages

Bucket of beer

Buckets of beer

Bucket of 9x Camden hells bottles £53.55

*Bucket of 10x Two Tribes cans
(metroland/powerplant/shack sessions) £51.5*

Bucket of 10x Beavertown Luploid Cans £61.5

Wine selection by the bottle

White wine - Esprit Marin Picpoul de pinet £32

Red wine - Jealousy pinot noir £31

Rose wine - Minuty côtes de Provence £36

Magnums

Magnum of Mezza glacial bubbly £74

Ca'Di Mezzo Gavi £67

Minuty côtes de Provence £72

Bodega Norton Finca La Colonia Coleccion Malbec £71

Recommended drinks packages

20 person event recommended package £150

9x Camden hells bottles

1 x White wine - 1 x Red wine - 1 x Rose wine

50 person event recommended package £500

30 x Camden hells bottles

4 x White wine - 4 x Red wine - 2 x Rose wine

100 person event recommended package £1000

60 x Camden hells bottles

8 x White wine - 8 x Red wine - 4 x Rose wine

Recommended welcome drinks package £400

6 x Prosecco

20 x Camden hells bottles

12 x Cider bottles