

# *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*