

*The County Arms Private
Hire Packages*

Wedding Menus

Bronze Menu

*£30 per person
not served on sundays.*

Mains

*Fresh sea trout, crushed new potatoes, samphire,
beurre noisette, caper crisps*

*Goats cheese tart, spinach, red onion marmalade,
basil oil, rocket, olive oil dressing (v) (vgo)*

*Pressed belly of pork, creamed potatoes, infused
with black pudding, kale, broccoli, apple pure*

Silver Menu

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

Starters

*Devon crab & avocado mousse, lemon zest, pickled cucumber Chicken Ballotine,
wrapped in prosciutto ham, caramelised red onion marmalade*

*Wild field mushroom, panko breadcrumb gratin, blue cheese infused with
thyme and garlic (v)(vgo)*

Mains

Fresh sea trout, crushed new potatoes, samphire, beurre noisette, caper crisps

*Goats cheese tart, spinach, red onion marmalade, basil oil, rocket, olive oil
dressing (v) (vgo)*

*Pressed belly of pork, creamed potatoes, infused with black pudding, kale,
broccoli, apple pure*

Gold Menu

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

Starters

*Devon crab & avocado mousse, lemon zest, pickled cucumber Chicken Ballotine,
wrapped in prosciutto ham, caramelised red onion marmalade Wild field
mushroom, panko breadcrumb gratin, blue cheese infused with thyme and
garlic (v)(vgo)*

Mains

*Fresh sea trout, crushed new potatoes, samphire, beurre noisette, caper crisps
Goats cheese tart, spinach, red onion marmalade, basil oil, rocket, olive oil
dressing (v) (vgo)*

*Pressed belly of pork, creamed potatoes, infused with black pudding, kale,
broccoli, apple pure*

Dessert

Bakewell tart, clotted cream

Vegan chocolate brownie, seasonal ice cream

Honeycomb shards, wild berry compote, homemade chocolate sauce

Diamond Menu

£100 per person - not served on sundays.

Amuse bouche

*Smoked salmon mousse, dill creme
Paprika hummus, pickled cucumber
Angus sirloin rump of beef, horseradish creme*

Starters

*Devon crab & avocado mousse, lemon zest, pickled cucumber
Chicken Ballotine, wrapped in prosciutto ham, caramelised red onion marmalade Wild field
mushroom, panko breadcrumb gratin, blue cheese infused with thyme and garlic (v)(vgo)*

Palate Cleanser

Fresh seasonal sorbet

Main course

*Fresh sea trout, crushed new potatoes, samphire, beurre noisette, caper crisps Goats cheese
tart, spinach, red onion marmalade, basil oil, rocket, olive oil dressing (v) (vgo) Pressed belly
of pork, creamed potatoes, infused with black pudding, kale, broccoli, apple pure*

Dessert

*Bakewell tart, clotted cream
Vegan chocolate brownie, seasonal ice cream
Honeycomb shards, wild berry compote, homemade chocolate sauce*

Cheese boards

A selection of seasonal british cheese, complete with seasonal chutneys and seeded crackers.

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

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

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

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.

Monday - Thursday £250

Friday £500

Saturday £750

Sunday £1000

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.

Monday - Thursday £500

Friday £750

Saturday £1000

Sunday £1500

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

Monday - Thursday £750

Friday £1500

Saturday £2500

Sunday £3500

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

Monday - Thursday £1250

Friday £2000

Saturday £3500

Sunday £4000

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.

Monday - Thursday £750 Friday £1000

Saturday £1500 Sunday £1500

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.

Monday - Thursday £1000 Friday £2000

Saturday £3000 Sunday £3000