



PRIVATE DINING AT THE COUNTY CLUB

2010

The County Club
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PRIVATE DINING AT THE COUNTY CLUB

Our private dining menus are attached. If you would kindly take on board the following advice you may be assured your event will be a great success.

Call us to discuss availability and likely numbers.

We can seat a maximum of 70 guests at three round 10's and 5 round 8's.

Book your date. We will need written confirmation on company headed paper. Thereafter all correspondence may be done by email.

The attached menu is VAT inclusive. A room hire charge may be applicable

Please select one starter, one main and one dessert if dining from the private dinner menus. Please do not select a choice of menu – we recommend the phrase "anyone with specific dietary requirements please contact me" The club will react accordingly.

Draw up your table plan. We will help you with this.

Select your wine choice at least 2 weeks ahead of the party and let us know your decision.

10 days before the event please supply us with your choice of menu. If we have less than 10 days notice we may have to make substitutes.

We will cater and bill for the numbers given unless they rise.

We will provide an estimate for your event which must be paid in full 10 days prior to the party

The bar is open from 7.00pm. For dinner dances the bar will close and music should end at midnight. All guests are to have vacated the club by 12.30am.

We are licensed for discos and live bands. We can make these arrangements on your behalf if requested.

Please do not hesitate to contact us for advice.

PRIVATE DINNER MENUS

Please choose one dish from each section for your dinner selection

Starters

Cream of Tomato and Basil Soup with Parsley Croutons
£4.95

French Onion Soup with Cheese Croutons
£4.95

Smoked Salmon and Caper Salad, with Chive and Lemon Crème Fraiche
£8.00

Smoked Trout with Cream of Horseradish and Wild Rocket Salad
£5.50

Warm Goats Cheese and Red Onion Tart on a bed of Salad
£4.50

Smoked Chicken, Sunblushed Tomatoes and Artichoke Salad
for the vegetarian this is served without the chicken
£6.50

Crayfish with Lemon and Dill Dressing on a Bed of Watercress and Red Chard Salad
£8.00

Tempura Battered King Prawns with Sweet Chili dip
£7.50

Main courses

Roasted Vine Tomatoes, Shallot and Mozzarella Tart
£12.50

Chicken Supreme wrapped in Parma Ham with a Light Mustard Sauce
served with New Potatoes
£14.50

Barbary Duck Breast with Brandy and Thyme Sauce and Roast Potatoes
£16.00

Roast Loin of Pork wrapped in Serano Ham with baked Caramel of Apple
served with Parisienne Potatoes
£15.00

Grilled Seabass Fillet with Lemon and Tarragon Sauce
served with Parsley New Potatoes
£16.00

Organic Shetland Isle oven Roasted Salmon Fillet
with Hollandaise Sauce and New Potatoes
£17.00

Roast Rack of Lamb with Redcurrant Sauce and Chateau Potatoes
£16.50

Fillet of Beef with Wild Mushroom Sauce and Roast Potatoes
£19.50

Desserts

all priced at £7.00

Honey and Baileys Delice

Lemon Tart and Clotted Cream

Passion fruit and Mango Charlotte

Praline Opera

Apple Pie and Ice Cream

Raspberry, White Chocolate and Blueberry Torte

Fresh Fruit Tart and Double Cream

Coffee, Tea and Mints
£2.50

FORK BUFFETS

Menu 1

Fans of Galia Melon and Seasonal Fruits

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Coq au Vin

Pasta Carbonara

Spinach and Goats Cheese Pannier

Selection of Four freshly made Salads
Minted New Potatoes

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Blueberry Brulée Tart and Cream
Fresh Fruit Salad

Tea, Coffee and Mints

£30.00 per person

Menu 2

Poached and Smoked Salmon Terrine

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Thai Green Chicken Curry

Goats Cheese and Red Onion Tart

Chilled Poached Chicken Platter

Selection of Four freshly made Salads
Mustard Mashed Potatoes
Cardamom Pod Rice

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Passion Fruit and Mandarin Tart
Fresh Fruit Salad

Tea, Coffee and Mints

£35.00 per person

Menu 3

Gravadlax, Crayfish and Smoked Trout Salad

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Beef Casserole and Herb Dumplings

Demerara Baked Ham

Goats Cheese and Red Onion Tart

Cold Poached Salmon with Lemon Mayonnaise

Green Salad

Tomato and Basil Salad

Waldorf Salad

Parsley Mashed Potatoes

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Dutch Apple Pie and Lemon Tart

Fresh Fruit Salad

Tea, Coffee and Mints

£40.00 per person



FINGER BUFFETS

Menu A

Selection of Sandwiches & Wraps
Bruschetta with Vine Tomatoes and Fresh Herbs
Smoked Salmon Canapés
Mini Chocolate Cups
Jug of Orange juice

£14.00 per person

Menu B

Chicken Satays with Peanut Sauce
Spinach and Goats Cheese Pannier
Cocktail Sausages in Hoi Sin Sauce
Smoked Salmon Blinis
Mini Cheesecake Selection
Jug of Orange juice

£16.50 per person

Menu C

Tempura Battered Prawns
Mozzarella Melts
Smoked Salmon Blinis
Lime and Coriander Chicken Kebabs
Baby Margarita Pizza
Selection of Savoury Lattice
Selection of Petit Fours
Jug of Orange juice

£19.00 per person

A room hire charge will apply when dining from the finger buffet menus
Tea and coffee £2.50

