



# The County Club

## Private Dining at The County Club

The Doric Suite



The Doric Suite is available on weekdays from 4pm and at weekends.

The Doric is situated on the first floor with level access to the rear providing wheelchair access as well as convenience for bringing in equipment. There is a disabled toilet on this floor.

The Doric Suite also has a piano.



## Private Dining at The County Club

If you would kindly take on board the following advice you may be assured your event will be a great success.

Please call or email us to discuss availability and likely numbers. We can then give you an estimated quote for your event. A room hire charge may be applicable.

*Please note: Minimum numbers may apply, depending on the day of the week.*

Our main dining room is the Doric Suite which can seat a maximum of 70 guests at up to 8 round tables. We will help you to produce a table plan. The bar is open from 7.00pm until midnight, when any music should end. All guests are to have vacated the club by 12.30am.

Please find attached our private dining menus, which are VAT inclusive. You will also need to select the wine you would like at least two weeks ahead of your event to ensure your choice.

Please select one starter, one main and one dessert if dining from the dinner menus and supply us with your menu choice at least 10 days before the event. Alternatively, you may opt for the 'Choice Menu' from which your guests can have an option for their meal, again, you would need to supply us with everyone's choices at least 10 days before the event. Please ask your guests to make you aware of specific dietary requirements so that you can let us know and allow us to react accordingly.

*Please note: If we have less than 10 days' notice we may not be able to fulfil your requests.*

We will provide an estimate for your event which must be paid in full 10 days prior to the party, we will cater and bill for the numbers given unless they rise.

We are licensed for discos and live bands. We can make these arrangements on your behalf if requested, or you can arrange your own entertainment.

**Please do not hesitate to contact us for advice.**

# Dinner Menus

Please choose one dish from each section for your dinner selection.

## Starters

Cream of Vegetable Soup with Parsley Croutons  
£4.95

Grilled Asparagus Salad with Honey Dressing  
£7.50

Smoked Salmon and Caper Salad, with Chive and Lemon Crème Fraiche  
£8.50

Grilled Roasted Vegetables with Feta Cheese on a Green Salad  
£8.50

Warm Goats Cheese and Red Onion Tart on a bed of Salad  
£5.50

Smoked Chicken, Sun-blushed Tomatoes and Artichoke Salad  
(for the vegetarian this is served without the chicken)  
£8.50

Warm Tiger Bay Prawns on a Crayfish and Apple Salad with Pomegranate Dressing  
£9.50

## Main courses

Roasted Pepper, Spinach and Cheddar Tart with New Potatoes  
£12.50

Moroccan Nut Roast  
with Vegetables and new Potatoes  
£12.50

Chicken Breasted, stuffed with Sausage Meat wrapped in Dry Cured Bacon  
with a Light Mustard Sauce and New Potatoes  
£16.50

Barbary Duck Breast with Brandy and Thyme Sauce and Roast Potatoes  
£18.00

## **Main courses (continued)**

Grilled Seabass Fillet with Lemon and Tarragon Sauce served with Parsley New Potatoes  
£18.00

Organic Shetland Isle Oven Roasted Salmon Fillet with Hollandaise Sauce and New Potatoes  
£20.00

Roasted Guinea Fowl Supreme with Creamy Mushroom Sauce & Roast Potatoes  
£21.00

Roast Rack of Lamb with Redcurrant Sauce and Chateau Potatoes  
£23.00

Roast Beef with Roast Potatoes and Yorkshire Pudding  
£24.50

## **Desserts**

*all priced at £8.75*

Belgium Chocolate Charlotte

Lemon Tart and Clotted Cream

Passion fruit and Mango Charlotte

Caramel Chocolate Cheesecake

Apple Pie and Ice Cream

Warm Treacle Tart and Ice Cream

Mixed Berries

## **Coffee, Tea and Mints**

£3.00

## **Choice Menu**

*Please ask your guests to select one dish from each section for their dinner selection, and let you know their choice at least 10 days before the event to ensure their chosen meal.*

### **Starters**

Smoked Salmon and Crayfish Salad

Cream of Vegetable Soup with Parsley Croutons

Prosciutto di Parma (Ham) and Cantaloupe Melon

### **Main Courses**

Fillet Steak and Peppercorn Sauce  
Roast Potatoes and Vegetables

Grilled Fillet of Halibut with a White Wine Cream Sauce  
New Potatoes and Vegetables

Moroccan Nut Roast  
New Potatoes and Vegetables

### **Desserts**

Chocolate Torte and Clotted Cream

Apple Pie and Ice Cream

Mixed Berries

### **Coffee, Tea and Mints**

£49.50 per person

# *Buffet Menus*

## *Menu 1*

Fans of Galia Melon and Seasonal Fruits

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Coq au Vin

Beef Lasagne

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

£34.00 per person

## *Menu 2*

Smoked Salmon and Crayfish Salad with Lemon Mayonnaise

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Thai Green Chicken Curry

Goats Cheese and Red Onion Tart

Chilled Rare Roast Beef

Selection of Four freshly made Salads

New Potatoes

Cardamom Pod Rice

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Passion Fruit and Mandarin Tart Fresh Fruit Salad

Tea, Coffee and Mints

£37.00 per person

# *Buffet Menus (continued)*

## *Menu 3*

Gravadlax, King Prawns 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

Parsley Mashed Potatoes

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Dutch Apple Pie and Lemon Tart

Fresh Fruit Salad

Tea, Coffee and Mints

£44.00 per person