



# 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 Tomato and Basil Soup with Parsley Croutons*

£4.95

*Potato, Leek and Stilton Soup with Garlic Croutons*

£4.95

*Smoked Salmon and Caper Salad, with Chive and Lemon Crème Fraiche*

£8.00

*Duo of Smoked Halibut and Gravadlax with Honey and Mustard Dressing*

£7.50

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

£5.50

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

£6.50

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

£8.50

*Tempura Battered King Prawns with Sweet Chili Dip*

£7.50

## ***Main courses***

*Roasted Pepper, Spinach and Cheddar Tart*

£12.50

*Chicken Breasted, stuffed with Sausage Meat wrapped in Dry Cured Bacon with a Light Mustard  
Sauce served with New Potatoes*

£15.50

*Barbary Duck Breast with Brandy and Thyme Sauce and Roast Potatoes*

£16.00

*Tender Loin of Pork Fillet with Apricot Stuffing wrapped in Parma Ham with Red Wine Sauce served  
with Parisienne Potatoes*

£16.00

*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*

£18.50

*Fillet of Beef with Wild Mushroom Sauce and Roast Potatoes*

£21.50

## ***Desserts***

all priced at £7.75

*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*

*Fresh Fruit Tart and Double Cream*

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

£2.50

# ***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*

*Asparagus Salad*

*Home Made Chicken Liver Paté*

## ***Main courses***

*Fillet Steak and Peppercorn Sauce*

*Grilled Seabass with Lemon Butter*

*Red Onion and Blue Cheese Tart*

## ***Desserts***

*Lemon Tart and Clotted Cream*

*Apple Pie and Ice Cream*

*Chocolate Mousse*

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

£45.00 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*

£30.00 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*

£35.00 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*

£40.00 per person