

THE BELL

“Apparently”

Pricing Breakdown for 2020

Thank you for your enquiry, I am delighted that you are interested in hosting your wedding at The Bell.

Room Hire:

£1,250 - Sunday to Wednesday

£1,500 – Thursday

£1,600 – Friday / £1,850 - Saturday

This includes:

- **The Assembly Hall**
 - Licenced for civil ceremonies
 - Can accommodate wedding breakfast up to 80

- **The Stable with a Table**
 - Arrival on the red carpet and along the table in the stable
 - Ideal for reception drinks, canapés & evening food
 - Licenced for smaller civil ceremonies

- **The Snug**
 - Sofas and comfortable seating by the fire
 - The perfect area to relax

- **As Well As**
 - Dedicated Wedding Coordinator
 - Duty Manger & Team on the day of the Wedding
 - Cake stand & knife
 - Red royal mail post box
 - Easel
 - White table linen
 - Crockery / Glassware / Cutlery



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Drink

- **Distillers @ £38** which includes:
 - Reception Drink: G11 Gin & Tonic, West Sussex
 - Wedding Breakfast: 1/2 bottle of The Bell wine
 - Toasting: Tickerage, East Sussex
- **Vintners @ £32** which includes:
 - Reception Drink: Prosecco
 - Wedding Breakfast: 1/2 bottle of The Bell wine
 - Toasting: Prosecco
- **Brewers @ £28** which includes:
 - Reception Drink: Pimms / Peroni / Winter Alternative
 - Wedding Breakfast: 1/2 bottle of The Bell wine
 - Toasting: Prosecco

Food

For a minimum of 50 guests:

- **The Bell Banquet @ £80** which includes:
For a maximum of 60 guests
 - 6 Canapés
 - Bell Chef's banquet
 - Evening food
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- **Ding Dong Delights @ £75** which includes:
 - 5 Canapés
 - Wedding Breakfast
 - Evening food
- **Tip Top Tucker @ £69** which includes:
 - 3 Canape's
 - Wedding Breakfast
 - Evening food



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Room Tariff 2019

Prices may change slightly for 2020

Classic Doubles: Sun-Thurs £115 / Fri & Sat £160

Benefit of the Doubt
The Moon Wild
Anything is Possible
Smiles of Memories
Hush of the Trees

Small Double: Sun-Thurs £95 / Fri & Sat £130

Stranger than the Truth

Suite: Sun-Thurs £165 / Fri & Sat £190

The Then & The Now

Lodges: Sun-Thurs £205 / Fri & Sat £255

Pretty Vacant
Pour L'Amour
Between the Lines

The Love Nest: Sun-Thurs £250 / Fri & Sat £299

All rooms based on two people bed and breakfast
Additional guests in room's £20 per head
Dogs £10 per room



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Canapé selection

Beetroot, goat's cheese, horseradish (v)

Anchovy, tomato, caper

Chicharron, apple

Baby potato, guacamole (v)

Sausage roll

Heirloom tomato salsa, crispy tortilla (v)

Hot wings, blue cheese

Choripan

Evening Food

One to be selected

Vegetarian alternatives available

Chicken wings, coleslaw & frites

Pasta bake & garlic bread

Chilli con carne, rice & tortilla chips



Wedding Breakfast Menu

Starters

Pork terrine, chorizo, morcilla, soft boiled egg & romesco
Spiced fish scotch egg, onion, curry sauce
Salmon ceviche, tiger’s milk, avocado, cucumber & sesame
Salt baked baby potato, yoghurt, leaves & chipotle harissa (v)

Mains

Pork belly, cabbage, “bravas” sausage & apple
Lamb shoulder, peas & shepherd’s carrot
Chicken supreme, cauliflower, cheese & mojo
Beef striploin, onion, café de Paris beef, lover’s potato
Potato gnocchi, cherry tomatoes, chilli, parsley & cheddar topping
(v)
Curried cauliflower, yoghurt, almonds & herb salad (v)

Puddings

Chocolate, coffee
Toffee pudding, banana & vanilla
Eton mess
Cambridge cream & raspberry

Cheese (£3 supplement)

Selection of British cheese, traditional accompaniments



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The Bell Children’s Menu

For under 12s

£10.00

Mains

The Bell burger & Chips

Sausage, chips & peas

Fish fingers, chips & peas

Macaroni cheese with crusty bread

Dessert

Vanilla or Chocolate Ice cream



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Bell Chef's Banquet

First course

For a maximum of 60 guests

Hand carved jamon iberico
Rustic bread
Tomato, basil & sesame
Gordal olives
Prawns, aioli
Tod Mun Pla

Second course

Slow cooked strip loin of beef
Porchetta
Spiced roast potatoes
Seasonal vegetables
Vegetarian option upon request

Third course

Chocolate cremeux
Rice pudding
Cheese cake
Ice cream

