



# THE BELL

“Apparently”

## The Shape of Your Day 2021

Thank you for your request for information about weddings here at The Bell,  
we hope you like what you see.

Included in Venue Hire

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### The Assembly Hall

Licensed for civil ceremonies

Can accommodate wedding breakfast up to 90

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### The Stable with a Table

Red carpet confetti walk

Private bar and seating area

Ideal for reception drinks, canapés and evening food

Licensed for smaller civil ceremonies

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### The Snug

Sofas and comfortable seating by the fire

The perfect place to relax

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### As Well As

Dedicated Wedding Coordinator

Event Manager and team on the day of the wedding

Cake stand and knife

Red Royal Mail post box

Easel for your table plan

White table linen

Crockery / glassware / cutlery

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### Venue Hire

Saturday £1,950

Friday £1,700

Sunday & Thursday £1,600

Monday to Wednesday £1,350





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## Food

For a minimum of 50 guests

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### Sutherland

Three canapés  
Sutherland Wedding Breakfast  
£69.00

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### Emin

Three canapés  
Emin Wedding Breakfast  
£75.00


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### Moore

For a maximum of 60 guests  
Six canapés  
Moore Banquet  
£80.00

## Drink

### Milligan



Pimms / Peroni / Winter Pimms  
Half a bottle of Tekena Sauvignon Blanc and Merlot, Chile  
DeLuca Prosecco, Italy  
£29.00

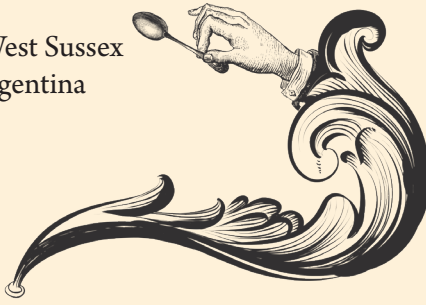

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### Newington

DeLuca Prosecco, Italy  
Half a bottle of Rioja blanco and crianza, Spain  
DeLuca Prosecco, Italy  
£33.00

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### Kipling



Blanc de Blancs, Tickerage, East Sussex / G11 Gin & Tonic, West Sussex  
Half a bottle of Zuccardi Serie A Torrontes and Malbec, Argentina  
Blush Sparkling, Tickerage, East Sussex  
£39.00



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## Sutherland Menu

Make one choice from each course

### Starter

#### Pea and ham

Pea velouté, pressed ham hock, pea shoots

#### Lamb kofta

Red onion, sumac, fresh herbs, yoghurt, chilli oil

#### Spiced madras carrots

Goat's cheese cream, radish, pine nut picada (v)

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### Main

#### Slow cooked chicken supreme

Mushroom arancini, spring onion, cauliflower purée

#### Braised belly of pork

Turmeric potato cream, tender stem broccoli, black pudding

#### Soy glazed portobello mushrooms

Aromatic vermicelli, pepper, alliums (v)

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### Dessert

#### Chocolate brownie

Coffee cream, vanilla ice cream

#### Lemon posset

Mix berries gel, pistachio crumb

#### Tropical fruit salad

Citrus granita, berry coulis





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## Emin Menu

Make one choice from each course

### Starter

#### Salmon Nikkei

Avocado puree, cucumber, radish, ponzu

#### Honey glazed chicken

Chipotle, pickled carrot, onion, coriander

#### Beetroot salad

Whipped feta cheese, pink peppercorn, pumpkin seeds, ginger (v)



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### Main

#### Scottish sirloin cannon of beef

Blue cheese potato croquettes, braised carrot, alliums

#### Braised shoulder of lamb

Sweet potato, tender steam broccoli, pea puree, cumin

#### Ras al hanout charred aubergine

Chickpea puree, glazed carrots, apricot, fresh herbs (v)

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### Dessert

#### Sticky toffee pudding

Vanilla ice cream, butterscotch sauce

#### Chocolate crèmeux

Hazelnut crumble, Frangelico cream

#### Tropical fruit salad

Citrus granita, berry coulis





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## Moore Banquet Menu

Make one choice from each course

### To begin with

Crusty bread, olives, whipped butter, rapeseed oil, balsamic glaze

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### Starter

Spanish jamon serrano croquettes  
Beetroot, horseradish crème, tarragon  
Baby gem lettuce, shallots, bacon, parsley, sherry vinaigrette  
Quail devilled eggs, smoked salmon, chives

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### Main

Slow cooked striploin of beef  
Braised pork belly  
Roast potatoes, garlic, rosemary  
Seasonal vegetables  
Vegetarian / vegan option available upon request

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### Dessert

“Pick n’ Mix”

Chocolate crèmeux  
Passion fruit cheese cake  
Vanilla rice pudding  
Fresh fruit



A feast for the eyes, be sure to leave room!





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## Canapés

Whipped goats' cheese, red onion and crouton (v)

Chicharron, apple sauce

Baby potato, guacamole (vg)

Spiced sausage roll

Heirloom tomato salsa, crispy tortilla (vg)

Smoked salmon, cucumber and crème fraîche





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## Children's Menu

Under 12s  
Make one choice from each course

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### Starter

Melon, strawberries, grapes  
Crudites, hummus, yoghurt



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### Main

Cheese burger, fries  
Mini fish & chips, cod, peas, fries  
Mac & cheese  
Cumberland sausages, peas, fries

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### Dessert

Vanilla ice cream, berry coulis, 100's & 1000's  
Chocolate ice cream, chocolate sauce, 100's & 1000's  
Seasonal fruit sorbet

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2 Courses / 3 Courses  
£10.00 / £12.00





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## Add-ons

### Evening Bowl Food *(Select one option)*

Chicken wings, coleslaw and frites

Macaroni cheese and garlic bread

Chilli con carne, rice and tortilla chips

£8.00

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### Drinks

*(Prices are subject to change)*

Tea and coffee ~ £2.20 per cup

Prosecco ~ £31.50 per bottle

Peroni ~ £4.35 per bottles

Becks Blue ~ £3.30 per bottle

Orange / apple juice ~ £7.00 per jug

Sparkling elderflower ~ £8.00 per jug

*Other drinks are available upon request*



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### Hot Chocolate by the Fire Pit

£2.75 per cup







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## Room Tariff 2021

**Small Double: Sun-Thurs £95 / Fri & Sat £145**

Stranger than the Truth.

**Classic Doubles: Sun-Thurs £125 / Fri & Sat £165**

Benefit of the Doubt

The Moon Wild

Anything is Possible

Smiles of Memories

Hush of the Trees

**Suite: Sun-Thurs £175 / Fri & Sat £205**

The Then and the Now

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

~ Friday & Saturday wedding offer £235 ~

Pretty Vacant

Pour L'Amour

Between the Lines

**The Love Nest: Sun-Thurs £265 / Fri & Sat £305**

~ Friday & Saturday wedding offer £285 ~

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All rooms based on two people, bed and full English breakfast

Additional guests in rooms £20 per person

Dogs £10 per night

