



THE BELL

“Apparently”

The Shape of Your Day 2022

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

Included in Venue Hire

~

The Assembly Hall

Licensed for civil ceremonies
Can accommodate wedding breakfast up to 90

~

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



~

The Snug

Sofas and comfortable seating by the fire
The perfect place to relax

~

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





THE BELL

“Apparently”

Venue Hire 2022

July, August, September, October & December

Saturday ~ £2,250

Friday ~ £1,755

Thursday / Sunday ~ £1,530

Monday / Tuesday / Wednesday ~ £1,125



April, May, June

Saturday ~ £1,890

Friday ~ £1,550

Thursday / Sunday ~ £1,305

Monday / Tuesday / Wednesday ~ £945

January, February, March, November

Saturday ~ £1,395

Friday ~ £1,035

Thursday / Sunday ~ £990

Monday / Tuesday / Wednesday ~ £810





THE BELL

“Apparently”

Food

For a minimum of 50 guests
(Prices based per person)

~

Sutherland.

Three canapés
Sutherland Wedding Breakfast
£70.00

~

Emin.

Three canapés
Emin Wedding Breakfast
£75.00


~

Moore.

For a maximum of 60 guests
Five canapés
Moore Banquet Menu
£80.00

Drink

Milligan.



Pimms / Peroni / Winter Pimms
Half a bottle of Tekena Sauvignon Blanc and Merlot, Chile
DeLuca Prosecco, Italy
£30.00



~

Newington.

DeLuca Prosecco, Italy
Half a bottle of Rioja blanco and crianza, Spain
DeLuca Prosecco, Italy
£34.00

~

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
£40.00



THE BELL

“Apparently”

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)

~

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)

~

Dessert

Chocolate brownie

Coffee cream, vanilla ice cream

Lemon posset

Mix berries gel, pistachio crumb

Tropical fruit salad

Citrus granita, berry coulis



All menus are subject to change



THE BELL

“Apparently”

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)



~

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)

~

Dessert

Sticky toffee pudding

Vanilla ice cream, butterscotch sauce

Chocolate crèmeux

Hazelnut crumble, Frangelico cream

Tropical fruit salad

Citrus granita, berry coulis



All menus are subject to change



THE BELL

“Apparently”

Moore Banquet Menu

To begin with.

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

~

Starter

Spanish jamon serrano croquettes

Beetroot, horseradish crème, tarragon

Baby gem lettuce, shallots, bacon, parsley, sherry vinaigrette

Quail devilled eggs, smoked salmon, chives

~

Main.

Slow cooked striploin of beef

Braised pork belly

Roast potatoes, garlic, rosemary

Seasonal vegetables

Vegetarian / vegan option available upon request

~

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!



All menus are subject to change



THE BELL

“Apparently”



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



All menus are subject to change



THE BELL

“Apparently”

Children's Menu

Under 12s

Make one choice from each course

~

Starter

Melon, strawberries, grapes

Crudites, hummus, yoghurt



~

Main

Cheese burger, fries

Mini fish & chips, cod, peas, fries

Mac & cheese

Cumberland sausages, peas, fries

~

Dessert

Vanilla ice cream, berry coulis, 100's & 1000's

Chocolate ice cream, chocolate sauce, 100's & 1000's

Seasonal fruit sorbet

~

2 Courses / 3 Courses

£11.00 / £13.00





THE BELL

“Apparently”

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

£9.00

~

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

~

Hot Chocolate by the Fire Pit

£2.75 per cup





THE BELL

“Apparently”

Room Tariff 2021

Subject to change for 2022

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 ~

~

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

