



# THE BELL

“Apparently”

## The Shape of Your Day 2023

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 knife  
Red Royal Mail post box  
Easel for your table plan  
Tables & chairs  
White table linen  
Crockery / glassware / cutlery





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## Venue Hire 2023

### July / August / September / December

Saturday ~ £2,500

Friday ~ £1,950

Thursday / Sunday ~ £1,700

Monday / Tuesday / Wednesday ~ £1,250



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### April / May / June / October

Saturday ~ £1,950

Friday ~ £1,700

Thursday / Sunday ~ £1,450

Monday / Tuesday / Wednesday ~ £1,050

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### January / February / March / November

Saturday ~ £1,550

Friday ~ £1,150

Thursday / Sunday ~ £1,100

Monday / Tuesday / Wednesday ~ £950





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## Drink

### Milligan.

**Drinks Reception:** One glass of either Pimms / Peroni / Winter Pimms

**Dinner:** Half a bottle of Il Barroccio IGT, Bianco Veneto /

Il Barroccio IGT, Rosso Terre Siciliane

**Speeches:** One glass of Prosecco, 'Sylvoz' DOC, le Colture, Valdobbiadene, Italy

£32.00

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### Newington.

**Drinks Reception:** One glass of Prosecco, 'Sylvoz' DOC, le Colture, Valdobbiadene, Italy

**Dinner:** Half a bottle of Panul Sauvignon Blanc, Vinedos Marchigue /

Panul Merlot, Vinedos Marchigue

**Speeches:** One glass of Prosecco, 'Sylvoz' DOC, le Colture, Valdobbiadene, Italy

£36.50

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### Kipling'

**Drinks Reception:** One glass of Blanc de Blancs, Tickerage, East Sussex

**Dinner:** Half a bottle of Santa Florentina, Torrontes - Chardonnay /

Santa Florentina Malbec

**Speeches:** One glass of Blush Sparkling, Tickerage, East Sussex

£43.00



Most wines are Vegan, except the Il Barroccio IT + Chardonnay  
Wines may change for 2023



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## Food

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

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### Sutherland

Three canapés  
Sutherland Wedding Breakfast

£75.00

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### Emin

Three canapés  
Emin Wedding Breakfast

£80.00

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### Moore

For a maximum of 70 guests  
Five canapés  
Moore Banquet Menu

£85.00





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## Sutherland Menu

Set menu: One choice to be selected for all guests, dietaries will be catered for separately

### Starter

**Smoked ham hock terrine**  
Waldorf salad

### Fishcakes

Tartar sauce, fresh herbs

### Tomato soup

Basil oil, parmesan tuile

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### Main

#### Chicken breast

Fondant potato, french beans, creamed leeks, madeira jus

#### Salmon fillet

Herb potato cake, tender stem broccoli, fish velouté, crispy yolk

#### Wild mushroom risotto

Whipped Sussex brie

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### Dessert

#### Chocolate cremeux

Passion fruit, salted caramel ice cream

#### Vanilla crème brûlée

Raspberry sorbet

#### Eton mess

Seasonal fruits



Menus will change for 2023



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## Emin Menu

Set menu: One choice to be selected for all guests, dietaries will be catered for separately

### Starter

**Smoked ham hock & Sussex cheddar arancini**  
Piccalilli ketchup, pickles

**Home smoked salmon**  
Herb & lemon cream cheese, fresh herbs

**Whipped goats cheese mousse**  
Pesto, confit tomatoes, roquette salad, quinoa crackers



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### Main

**Loin of lamb**  
Pomme purée, spinach, onion fondant, rosemary jus

**Roasted cod**  
Creamed leek & potato, french beans, red wine sauce

**Butternut squash & onion tarte fine**  
Pomme purée, french beans, parmesan velouté

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### Dessert

**Sticky toffee pudding**  
Vanilla ice cream, butterscotch sauce

**White & dark chocolate mousse**  
Strawberry sorbet

**Tropical fruit pavlova**  
Brûlée cream, raspberry coulis





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## Moore Banquet Menu

### To begin with.

Homemade bread, whipped butter  
Infused olives

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### Starter

Waldorf salad  
Mushroom vol-au-vent  
Fishcakes, tartar sauce  
Confit chicken niçoise

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### Main.

Roast sirloin of beef  
Duck fat roast potatoes  
Poached salmon  
New potatoes  
Seasonal vegetables  
Vegetarian / vegan option available upon request

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### Dessert

“Pick 'n' Mix”  
Chef's selection



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





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## Canapés

Sausage roll

Confit chicken & mushroom arancini

Cheese gougère filled with smoked salmon rilette

Curried smoked haddock brandade & lime yoghurt

Whipped goats' cheese, piccalilli ketchup & crouton (v)

Parmesan custard, onion & polenta cracker (v)

Hummus chip & dip (vg)

Orange & beetroot, quinoa cracker (vg)



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## Vegan Menu

Set menu to be selected for all guests

### Starter

#### Whipped vegan feta

Pesto, confit tomatoes & roquette salad

#### Mushroom arancini

Waldorf salad

#### Herb polenta chips

Piccalilli ketchup & pickles



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### Main

#### Caramelised cauliflower steak

Puy lentils, french beans & chive oil

#### Black bean burger

Gem lettuce, tomato & fries

#### Onion fondant

Olive oil mash potato, tender stem broccoli, split balsamic

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### Dessert

#### Coconut panna cotta

Mango & passion fruit

#### Chocolate chantilly

Raspberry sorbet

#### Chocolate brownie

Vanilla ice cream



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## Children's Menu

Under 12s  
Set menu make one choice from each course

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### Starter

Melon, strawberries & grapes  
Crudites & hummus

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### Main

Cheese burger & fries  
Fish, fries & peas  
Tomato pasta  
Sausage, fries & peas

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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  
£12.00 / £14.00





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## Food Add-ons

### For the day

Bread & butter

£4.00

Additional Canapé

£4.00

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### For the evening

*(Select one option)*

BBQ Chicken wings

Crispy macaroni cheese, tomato coulis

Smoked bacon baps

Fish finger baps

£8.00

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### Sides

Chips

Corn on the cob

Coleslaw

Garlic bread

£4.00

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### Selection of cheeses & ham

Crackers

Chutney

Grapes

£15.00

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### Sweet Treat

Mini Chocolate brownies

£4.00



All prices based per person



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## Room Tariff 2023

**Small Double: Sun-Thurs £165 / Fri or Sat £185**

Stranger than the Truth

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**Classic Doubles: Sun-Thurs £185 / Fri or Sat £205**

Benefit of the Doubt

The Moon Wild

Anything is Possible

Smiles of Memories

Hush of the Trees

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**Suite: Sun-Thurs £225 / Fri or Sat £245**

The Then and the Now

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**Lodges: Sun-Thurs £275 / Fri or Sat £295**

Pretty Vacant

Pour L'Amour

Between the Lines

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**The Love Nest: Sun-Thurs £305 / Fri or Sat £325**

~Sunday - Thursday wedding offer £285 ~

~ Friday & Saturday wedding offer £305 ~

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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

