



# THE BELL

“Apparently”

## The Shape of Your Day 2024

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  
Tables & Chairs  
White table linen  
Crockery / Glassware / Cutlery





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## Venue Hire 2024

### July / August / September / December

Saturday ~ £2,600

Friday ~ £2,050

Thursday / Sunday ~ £1,800

Monday / Tuesday / Wednesday ~ £1,350



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### April / May / June / October

Saturday ~ £2,050

Friday ~ £1,800

Thursday / Sunday ~ £1,550

Monday / Tuesday / Wednesday ~ £1,150

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### January / February / March / November

Saturday ~ £1,650

Friday ~ £1,250

Thursday / Sunday ~ £1,200

Monday / Tuesday / Wednesday ~ £1,050





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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

£34.00

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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

£38.00

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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

£45.00



Most wines are Vegan, except the Il Barroccio IT + Chardonnay  
Wines may change for 2024



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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

£80.00

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### Emin

Three canapés  
Emin Wedding Breakfast

£85.00

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### Moore

(For a maximum of 70 guests)

Five canapés  
Moore Banquet Menu

£90.00





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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

**Butternut squash soup** (v)  
Sage brown butter, croutons

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### Main

**Chicken breast**  
Fondant potato, creamed leeks, roasted cauliflower, madeira jus

**Salmon fillet**  
Mixed herb mash potato, tender stem broccoli, fish velouté, crispy egg

**Wild mushroom risotto** (v)  
Whipped Sussex brie

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### Dessert

**Treacle tart**  
Yoghurt sorbet

**Chocolate brownie**  
Passion fruit, salted caramel ice cream

**Vanilla crème brûlée**  
Raspberry sorbet



Menus will change for 2024



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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**

Garlic crouton, herb & lemon cream cheese, fresh herbs

**Whipped goats cheese mousse** (v)

Basil pesto, confit tomatoes, roquette salad, quinoa crackers



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### Main

**Loin of lamb**

Pomme puree, spinach, onion fondant, rosemary jus

**Roasted cod**

Creamed leek & potato, french beans, red wine sauce

**Root vegetable & caramelised onion pasty** (vg)

Pomme puree, spinach, tender stem broccoli

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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 focaccia, oli & balsamic  
Infused olives  
Whipped goats cheese mousse & bread sticks

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### Starter

Waldorf salad (vg)  
Parmesan & mushroom vol-au-vent (v)  
Fishcakes, tartar sauce  
Marinated pork belly  
Hummus with tempura vegetables (vg)

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### Main

Select One: Roast beef / Slow cooked lamb / Chicken  
Select One: Duck fat roast potatoes / Marinated new potatoes / Dauphinoise potatoes  
Gravy  
Seasonal vegetables  
Fish paella  
Vegetarian / vegan option available upon request

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### Dessert

Chef's selection

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





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## Canapés

Pork sausage roll

Chicken & salsa taco

Cheese gougère filled with smoked salmon rilette

Curried cod brandade & lime yoghurt

Parmesan & herb arancini (v)

Whipped goats' cheese, piccalilli ketchup & quinoa cracker(v)

Parmesan mousse, onion & polenta cracker (v)

Polenta chips (vg)

Whipped vegan feta & 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

**Tempura vegetables**  
Hummus & gem lettuce



### Main

**Caramelised cauliflower**  
Puy lentils, french beans & chive oil

**Root vegetable & onion pasty**  
Tender stem broccoli, olive oil mash

**Herb polenta chips**  
Chargrilled Provençal vegetables

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

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### Starter

Cheesy nachos (v)

Fruit bowl (vg)

Bread sticks & hummus (v)

Garlic bread (v)

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### Main

Cheese burger & fries

Pulled shiitake mushroom burger & fries (v)

Fishcake, fries & peas

Tomato pasta (v)

Sausage, fries & peas



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### Dessert

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

Sticky toffee pudding & vanilla ice cream

Chocolate brownie & vanilla ice cream

Seasonal fruit sorbet

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2 Courses / 3 Courses

£16.00 / £21.00





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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

Macaroni cheese

Chicken curry, basmati rice

Smoked bacon baps

Sausage baps

Fish finger baps

Vegetarian / vegan option available upon request

£8.00

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### Sides

Chips

Onion rings

Pitta breads

Garlic bread

£4.00

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### Cheese Tower

Please enquire for further details, a number of tower options available

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### Sweet Treat

Mini Chocolate brownies

£4.00





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## Room Tariff 2024

**Small Double: Sun-Thurs £175 / Fri or Sat £195**

Stranger than the Truth

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**Classic Doubles: Sun-Thurs £195 / Fri or Sat £215**

Benefit of the Doubt

The Moon Wild

Anything is Possible

Smiles of Memories

Hush of the Trees

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**Suite: Sun-Thurs £235 / Fri or Sat £255**

The Then and the Now

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**Lodges: Sun-Thurs £285 / Fri or Sat £305**

Pretty Vacant

Pour L'Amour

Between the Lines

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**The Love Nest: Sun-Thurs £315 / Fri or Sat £335**

~Sunday - Thursday wedding offer £295 ~

~Friday & Saturday wedding offer £315 ~

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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

