

# THE BELL

“Apparently”

## The Shape of Your Day 2027

Included in Venue Hire

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### The Team

Dedicated Wedding Coordinator throughout your wedding journey  
Floor Manager and full team on the day

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### The Assembly Hall

Licensed for civil ceremonies up to 90 people  
Wedding Breakfast  
Evening celebrations for up to 120 people

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### The Stable with a Table

Red carpet confetti walk  
Private bar and seating area  
Licensed for smaller civil ceremonies up to 40

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### The Snug

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

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### The Fire Pit

Roaring fire for the end of the night  
Perfect for roasting marshmallows and winding down

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### As Well As

Cake knife and stand  
Red Royal Mail post box  
Easels  
Tables and chairs  
White table linen and napkins  
Crocery / Glassware / Cutlery

**A complimentary tasting of the menu is also included**

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## **Venue Hire 2027**

**July / August / September / December**

Saturday ~ £2,900

Friday ~ £2,350

Thursday / Sunday ~ £2,100

Monday / Tuesday / Wednesday ~ £1,650

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**April / May / June / October**

Saturday ~ £2,350

Friday ~ £2,100

Thursday / Sunday ~ £1,850

Monday / Tuesday / Wednesday ~ £1,450

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**January / February / March / November**

Saturday ~ £1,950

Friday ~ £1,550

Thursday / Sunday ~ £1,500

Monday / Tuesday / Wednesday ~ £1,350

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## Drink

### Milligan.

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

**Dinner:** Half a bottle of House White / House Red

**Speeches:** One glass of Prosecco

£39.00

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### Newington.

**Drinks Reception:** One glass of Prosecco

**Dinner:** Half a bottle of Sauvignon Blanc / Merlot

**Speeches:** One glass of Prosecco

£43.00

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### Kipling

**Drinks Reception:** One glass of Balfour Brut NV, Hush Heath Estate

**Dinner:** Half a bottle of Chardonnay / Malbec

**Speeches:** One glass of Balfour Blush NV, Hush Heath Estate

**Plus:** A free Tour & Tasting for two at Balfour, Hush Heath Estate

£50.00

Fancy something different?

We can tailor our packages to suit your own tastes!

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## Food

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

**£85 per person**

**A choice of three canapés**

**Three course meal**

*One choice for all guests, dietaries to be catered for separately*

### **Additional Extras**

**Additional Canapé**

**£4 per person**

**Bread & Butter**

**£5 per person**

**Bowls of marinated Gordal olives**

**£7 per bowl**

*Serves 3-5 guests*

A decorative border with intricate floral and scrollwork patterns in a light grey color, framing the entire page.

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## Canapés

Roast chicken, red onion and thyme tarts

Braised beef and horseradish croquette

Pork sausage rolls

Mini cottage pies

Tiger prawn beignet, chilli and lime

Spiced shrimp cocktail

Smoked trout, cucumber and chive cream cheese

Crispy polenta, roast beetroot puree

Chargrilled courgette, sundried tomatoes, roasted red pepper

Whipped goats cheese, raisins, apple puree

Chocolate covered strawberries

*available from June-August*

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## To Start

Seasonal vegetarian soup, croutons, herb oil

Roasted red pepper and tomato soup

Chilled melon soup, watermelon, seasonal berries and basil

“The Bell prawn cocktail”, Marie Rose, baby gem and lemon

Salmon rilette, cucumber, honey and soy wasabi yoghurt

Fillet of smoked trout salad, spring onion, pickled cucumber,  
lemon dressing

Arancini of smoked ham hock, English mustard mayonnaise

Salad of Parma ham, dolcelatte cheese, pear and watercress

Vine tomato salad, burrata, rocket and olive

Fregola, caper, olive and roasted cauliflower salad

*Menus subject to change*



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## To Follow

Roast breast of chicken, rosemary jus, champ mash, seasonal veg

Saddle of lamb, fondant potato, ratatouille, green beans, lamb jus

*Supplement of £5pp*

Cumberland sausage and mash, caramelised onions,  
red wine gravy

Braised feather blade of beef, creamed potatoes,  
wild mushrooms, broccoli, beef jus

*Supplement of £5pp*

Roast pork loin, dauphinoise potatoes, savoy cabbage,  
caramelised apple purée

Fillet of sea bream, crushed new potatoes, olives, dill,  
herb beurre blanc

Roast fillet of salmon, pak choi, creamed potatoes,  
grain mustard velouté

Braised pearl barley, roast root vegetables, salsa verde

Chickpeas, aubergine and tomato cassoulet

Lightly spiced cous cous, pickled mushroom, crispy kale

*Menus subject to change*

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## To Finish

Apple crumble, clotted cream ice cream

Creme brûlée, seasonal fruit sorbet

Dark chocolate brownies, salt caramel crèmeux, vanilla ice cream

Glazed lemon tartlet, crème fraîche, lime

Sticky toffee pudding, toffee sauce, ice cream

Chocolate tart, passion fruit sorbet

Coconut rice pudding, mango sorbet, granola

Lemon posset, seasonal berries

Baked cheesecake, mixed berry compote

*Menus subject to change*



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## Children's Menu

Under 12s

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

### **Starter**

Cheesy nachos (v)  
Fruit bowl (vg)  
Bread sticks & hummus (v)  
Chicken goujons

### **Main**

Cheese burger & fries  
Halloumi burger & fries (v)  
Macaroni cheese (v)  
Sausage, fries & peas

### **Dessert**

Vanilla ice cream, berry coulis, 100's & 1000's  
Sticky toffee pudding & vanilla ice cream  
Chocolate brownie & salted caramel ice cream  
Fruit sorbet

2 Courses / 3 Courses  
£18.00 / £23.00

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## For the Evening

All prices are per person

### **Selection of Baps, £8.95**

Bacon / Sausage / Fish Finger

*Vegan options available*

**Fries, £5**

### **Grazing Table, £18**

*Select three choices from the below*

Mezze board olive, humus, pickled vegetables, pitta

and garlic bread

Spice lamb koftas, mint and Greek yoghurt

Falafel and pakoras, chilli, lime dressing

Mini chicken fillets, tomato relish

Soy marinated salmon kebabs

Tempura vegetables, sweet chili dip

### **Cheese board, £15**

A selection of three cheeses, crackers, chutneys and fruit

*Minimum of 20 guests*

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## **Room Tariffs 2027**

### **Classic Doubles - Three Bedrooms**

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

**Off-Peak Season: Sun-Thurs £205 / Fri or Sat £225**

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### **Deluxe Doubles - Three Bedrooms**

**Peak Season: Sun-Thurs £260 / Fri or Sat £280**

**Off-Peak Season: Sun-Thurs £240 / Fri or Sat £260**

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### **Suite - One Bedroom**

**Peak Season: Sun-Thurs £300 / Fri or Sat £320**

**Off-Peak Season: Sun-Thurs £280 / Fri or Sat £300**

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### **Lodges - Two Bedrooms**

**Peak Season: Sun-Thurs £330 / Fri or Sat £350**

**Off-Peak Season: Sun-Thurs £310 / Fri or Sat £330**

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### **Spa Lodge - One Bedroom**

**Peak Season: Sun-Thurs £365 / Fri or Sat £385**

**Off-Peak Season: Sun-Thurs £345 / Fri or Sat £365**

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### **The Love Nest**

**Peak Season: Sun-Thurs £390 / Fri or Sat £410**

**Off-Peak Season: Sun-Thurs £370 / Fri or Sat £390**

~Peak wedding offer £390 ~

~ Off-Peak wedding offer £370 ~

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Off-Peak Season is January-March & November

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

Additional guests in rooms £35 per person

Dogs £15 per night

Room Categories Subject to Change