

THE BELL

“Apparently”

The Shape of Your Day 2024

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
Can accommodate wedding breakfast up to 90
Evening celebrations for up to 120

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The Stable with a Table

Red carpet confetti walk
Ringing of The Bell
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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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
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

Dry hire options available on request

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Drink

Milligan.

Drinks Reception: One glass of either Pimms / Poretti / Winter Pimms

Dinner: Half a bottle of House White / House Red

Speches: 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 Sauvignon Blanc / Merlot

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

£38.00

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Kipling

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

Dinner: Half a bottle of Chardonnay / Malbec

Speches: One glass of Brut Blush, Balfour, Hush Heath Estate

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

£45.00

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)

Pub Classics

Two canapés
Pub Classics Wedding Breakfast
£65.00

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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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Bespoke Menu

Five canapés
Bread & olives
Three Course Bespoke Menu
£90.00

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Canapés

Pork sausage roll

Chicken & salsa taco

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Cheese gougère filled with smoked salmon rilette

Curried cod brandade & lime yoghurt

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Parmesan & herb arancini (v)

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

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Polenta chips (vg)

Whipped vegan feta & quinoa cracker (vg)

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Pub Classics Menu

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

Starter

Prawn Cocktail

Marie Rose sauce, young gem lettuce

Ploughman's nugget

Piccalilli ketchup, fresh herbs

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Main

Beer battered hake

Chunky chips, peas, tartare sauce

Cumberland sausage and mash

Tender stem broccoli, caramelised onions, red wine gravy

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Dessert

Apple crumble

Clotted cream ice cream

Bread and butter pudding

Dark chocolate and orange sauce

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Sutherland 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, cauliflower cheese purée, tenderstem broccoli, split balsamic, jus

Salmon fillet
Mixed herb mash potato, french beans, fish velouté, crispy egg

Wild mushroom risotto (v)
Whipped Sussex brie

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Dessert

Treacle tart
Clotted cream ice cream

Chocolate mess
Brownie, vanilla panna cotta, chocolate sorbet

Vanilla crème brûlée
Raspberry sorbet

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Emin 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 sea trout

Garlic bread crisp, herb & lemon cream cheese, fresh herbs

Goat's curd (v)

Smoked beetroot, apple purée, hazelnuts

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Main

Loin of lamb

Dauphinoise potato, Provençal vegetables, basil pesto jus

Roasted cod

Creamed leek & potato, french beans, red wine sauce, chive oil

Caramelised onion and feta tart tatin (vg)

Mash potato, spinach, tender stem broccoli, marmite gravy

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Dessert

Sticky toffee pudding

Vanilla ice cream, butterscotch sauce

Strawberry tartlet

Crème pâtissière, marinated strawberries

Dark chocolate pavé

Passion fruit ice cream

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Bespoke Menu

A feast for the imagination

On an already unforgettable day, what could make it more special than your favourite dish?

With our bespoke package, we will work with you both to create a menu filled with your favourite ingredients and produce. Whether you are looking for a traditional roast dinner with all the trimmings, or a fantastic fusion of cultures, we aim to deliver a menu that's personal to you and your growing life together

You will meet with our Wedding Coordinator, Becky, and Head Chef, Mark, who will talk through the process and be with you every step of the way to create the meal of your dreams.

Included in this package are five canapés to go with your drink's reception. Your meal will then start with homemade bread and butter, and infused olives, before your guests tuck into a bespoke feast, designed by you.

Please bear in mind that whilst we want to provide you with everything and more for your day, there are a few items that will come with a surcharge. These include (but are not limited to): lobster, oysters, veal, scallops, beef fillet, venison, halibut & duck

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Vegan Menu

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

Starter

Whipped vegan feta

Piccalilli ketchup, pickles, cashew nuts

Quinoa fritter

Beetroot, apple purée, hazelnuts

Herb polenta chips

Chargrilled Provençal vegetables, basil pesto

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Main

Caramelised cauliflower

Puy lentils, french beans & chive oil

Caramelised onion and vegan feta tart tatin

Mash potato, spinach, tender stem broccoli, marmite gravy

Crispy tofu

Fondant potato, French beans, split balsamic

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Dessert

Coconut panna cotta

Mango & passion fruit salad

Marinated fresh berries

Strawberry ice cream

Chocolate brownie

Vanilla ice cream

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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

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Main

Cheese burger & fries

Halloumi burger & fries (v)

Macaroni cheese (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 & salted caramel ice cream

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 (v)

Chicken curry, basmati rice

Smoked bacon baps

Sausage baps

Fish finger baps

Vegetarian / vegan option available upon request

£9.00

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Sides

Chips

Smoked paprika wedges

Garlic & coriander naan

Coleslaw

Garlic bread

£5.00

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Cheese Tower

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

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Room Tariffs 2024

Classic Doubles

Peak Season: Sun-Thurs £195 / Fri or Sat £215

Off-Peak Season: Sun-Thurs £175 / Fri or Sat £195

Stranger than the Truth

Benefit of the Doubt

Anything is Possible

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Deluxe Doubles

Peak Season: Sun-Thurs £215 / Fri or Sat £235

Off-Peak Season: Sun-Thurs £195 / Fri or Sat £215

The Moon Wild

Smiles of Memories

Hush of the Trees

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Suite

Peak Season: Sun-Thurs £235 / Fri or Sat £255

Off-Peak Season: Sun-Thurs £215 / Fri or Sat £235

The Then and the Now

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Lodges

Peak Season: Sun-Thurs £285 / Fri or Sat £305

Off-Peak Season: Sun-Thurs £265 / Fri or Sat £285

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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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