

# THE BELL

“Apparently”

## The Shape of Your Day 2025

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 2025**

### **July / August / September / December**

Saturday ~ £2,700

Friday ~ £2,150

Thursday / Sunday ~ £1,900

Monday / Tuesday / Wednesday ~ £1,450

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### **April / May / June / October**

Saturday ~ £2,150

Friday ~ £1,900

Thursday / Sunday ~ £1,650

Monday / Tuesday / Wednesday ~ £1,250

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### **January / February / March / November**

Saturday ~ £1,750

Friday ~ £1,350

Thursday / Sunday ~ £1,300

Monday / Tuesday / Wednesday ~ £1,150

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

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

£36.50

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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

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

£40.00

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### Kipling

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

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

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

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

£47.50

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  
£70.00

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### Sutherland

Three canapés  
Sutherland Wedding Breakfast  
£85.00

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### Emin

Three canapés  
Emin Wedding Breakfast  
£90.00

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### Bespoke Menu

Five canapés  
Bread & olives  
Three Course Bespoke Menu  
£95.00

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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

#### Chicken and chorizo nugget

Chive and sour cream, 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

Menus subject to change



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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

Menus subject to change

# THE BELL

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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

Menus subject to change



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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 will work with you to deliver a menu that's personal to you.

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

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

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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

£17.00 / £22.00

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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

£10.00

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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 2025

### Classic Doubles

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

**Off-Peak Season: Sun-Thurs £185 / Fri or Sat £205**

Stranger than the Truth

Benefit of the Doubt

Anything is Possible

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### Deluxe Doubles

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

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

The Moon Wild

Smiles of Memories

Hush of the Trees

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### Suite

**Peak Season: Sun-Thurs £245 / Fri or Sat £265**

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

The Then and the Now

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### Lodges

**Peak Season: Sun-Thurs £295 / Fri or Sat £315**

**Off-Peak Season: Sun-Thurs £275 / Fri or Sat £295**

Pretty Vacant

Pour L'Amour

Between the Lines

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**The Love Nest: Sun-Thurs £325 / Fri or Sat £345**

~Sunday - Thursday wedding offer £305 ~

~ Friday & Saturday wedding offer £325 ~

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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