ARENS

AT THE SIX BELLS

PRIVATE HIRE · DINNER DANCE

GOLD PACKAGE

£45 per person

Min 50 guests · Evenings · All prices include VAT

Ideal for lively celebrations. Guests are welcomed with prosecco and beers on arrival before enjoying a delicious two-course hot fork buffet, with a professional DJ until midnight to keep the party going. A fully staffed bar and dedicated servers ensure seamless service throughout the evening.

- Prosecco & beer on arrival
- Two-course hot fork buffet
- Professional DJ until midnight
- Fully staffed bar & dedicated servers

Optional extra: live singer or live magician from £250, subject to availability

HOT FORK BUFFET MENUS

Choose two meat dishes, one vegetarian dish and up to two desserts

Each ★ represents a surcharge of **£1.00 per person**.

BEEF MENU

Roasted Top Side of Beef
served sliced and pink with lashings of Gravy and Homemade Yorkshires

Steak, Kidney & Oyster Pie
an East End tradition and mind blowingly delicious

Steak Forestiere
seared and slow cooked Steak with Rissole Potatoes, Button Mushrooms, Caramelised Onions & Bacon Lardons

Teriyaki Steak ★
seared and Slow Cooked, Garnished with Spring Onion, Fresh Ginger, Roasted Garlic and Chilli and served with a Teriyaki Sauce

Beef Bourguignon
classic French slow cooked Beef with Shallots, Button Mushrooms and Bacon Lardons served with a Rich Red Wine Sauce and Garnished with Garlic Croutons and fresh Parsley

Rib of Beef ★★★
with home made Yorkshires served Pink and sliced with lashings of Gravy made fresh from the juices of the meat

Fillet of Beef Stroganoff ★★★★★
using the best Scotch Fillet pan seared to medium rare and then using the pan to create the sauce with Brandy, reduced stock and Double Cream served with Basmati Rice

hello@arens.uk · 0208 868 3092 · Arens, Ducks Hill Rd, Ruislip HA4 7TS

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee our dishes will be free of traces of these products. All dishes may contain items not mentioned in the menu description. All prices include VAT at the current rate.

POULTRY MENU

Roasted Chicken with Stuffing
and Pigs in Blankets with Lashings of Gravy

Chicken, Ham & Mushroom Pie
in White Wine Sauce enriched with Double Cream

Coq-au-Vin
using the breast supreme which is marinated with White Wine, Garlic, Ginger, Shallots and Bouquet Garni and then lightly poached in stock then using all the ingredients with Red Wine, Mushrooms and Bacon to make a rich Red Wine sauce

Jerk Chicken
using thighs marinated in home-made Jerk Seasoning served as a hot spicy dish with Tomatoes, Shallots, Ginger, Honey and Garlic and Scotch Bonnet with traditional Rice using Gunga Peas served with Roti and deep fried Plantain

Chicken Indonesian
using the breast of Chicken marinated in exotic spices with Ginger, Chilli, Garlic, Coconut Milk and Mango with reduced Chicken Stock and Cream

Chicken Cacciatore
breast of Chicken with Roasted Peppers, Onions, Garlic and Tomatoes in a Red Wine sauce

Thai Green Chicken Curry
using our homemade Green Curry Paste with Coconut, Mushrooms and Mange Tout and garnished with Kaffir Lime Leaves, Fresh Basil and Grated Lime

Chicken Chasseur
using thighs slow cooked in a classic sauce of White Wine, Shallots, Tomatoes, Mushrooms and Almond Potatoes and Tarragon

Chicken Curry
using a boneless supreme which is marinated in Garam Masala, Turmeric, Chilli, Garlic, Ginger, Shallots and Tomatoes and cooked in a Chicken Stock, thickened and enriched with Greek Yoghurt, garnished with Fresh Coriander and served with Basmati Rice and Naan

Chicken à la King ★
lightly poached supreme of Chicken with Roasted Green Peppers, Mushrooms and Shallots in a White Wine Sauce

Pan Fried Teriyaki Duck Breast ★★★
served pink with Garlic, Ginger and Chilli on a bed of stir fried Vegetables and garnished with Scallions and Orange

BBQ Chicken & Chorizo Kebab ★★★
with Peppers and Onions

LAMB MENU

Slow Cooked Lamb Steak
flavoured with Rosemary, Shallots and Honey and served in a rich Red Wine Sauce

Lamb Provencal
slow cooked Steak with Tomatoes, Onion and Garlic sauce

Rogan Josh
medium hot Lamb Curry with Yoghurt, Garlic, Ginger, Cardamom, Cinnamon, Cloves, Bay Leaves and Caramelised Onions served with Basmati Rice and Naan

Roasted Loin of Lamb ★★★★★
pan seared, oven baked, cut into medallions and served pink with a Gravy made from the juices served with Honey Roasted Parsnips

Moroccan Tagine of Lamb
slow cooked Steak with Fresh Spices, Chick Peas, Apricots and Tomatoes

Lamb Kebabs ★★★★
with Shallots and Roasted Peppers served on a bed of Shredded Lettuce and generously glazed with a Honey and Balsamic Dressing

FISH MENU

Fisherman's Pie
filled to the brim with Salmon, Cod, Smoked Haddock and Prawns in a White Wine sauce, topped with Creamy Mashed Potato garnished with Cheese and toasted in the oven

Salmon, Prawn & Scallop Kebab ★★★★★
on a stick served with a Pilpil Glaze of Garlic, Chilli, Parsley and Butter

Loin of Cod
lightly poached in a White Wine Sauce and garnished with Muscatel Grapes

King Prawns ★★★
with Honey Roasted Caramelised Vegetables served with Tomatoes, Shallots, Roasted Garlic and Scotch Bonnet

Kingsons Famous Fish Curry ★★
with Salmon, Cod and Prawns served with Rice infused with Bay Leaves, Thyme, Scotch Bonnet and Coconut Milk and Kidney Beans

hello@arens.uk · 0208 868 3092 · Arens, Ducks Hill Rd, Ruislip HA4 7TS

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee our dishes will be free of traces of these products. All dishes may contain items not mentioned in the menu description. All prices include VAT at the current rate.

VEGETARIAN MENU

Roasted Pepper, Wild Mushroom & Wilted Spinach Lasagna
with layers of Tomato Sauce and Cheese Sauce, garnished with Grated Italian Hard Cheese

Vegetable Curry
medley of vegetables marinated with Garam Masala, Turmeric, Fresh Garlic, Ginger, Chilli and Tomatoes. Garnished with Fresh Coriander

Aubergine, Spinach & Mushroom Moussaka
with layers of Potato and Toasted Cheese Sauce

Roasted Vegetable Strudel
with a Tomato and Parmesan Sauce

Mushroom Stroganoff
cascading from a giant puff pastry case with Shallots, Double Cream and Brandy

Spinach & Cheese Cannelloni
in a Tomato and Basil Sauce topped with Cheese and toasted

Mild Stilton & Broccoli Quiche
enriched with Cream

Cashew Nut Paella
with Roasted Spanish Vegetables, Basmati Rice, Tomato, Shallots and Roasted Garlic in a reduced Vegetable Stock

Conchiglie Pasta
with Honey Roasted Aubergines, Courgettes, Sweet Peppers and Shallots, in a Tomato, Garlic and Basil Sauce

Cottage Crumble
using a medley of Seasonal Garden Vegetables in Cheese Sauce topped with a Toasted Herb Crumble

Mushroom & Pine Nut Linguini
with Shallots, Garlic, White Wine and Double Cream, Topped with Grated Cheese and Roasted Pine Nuts

Pasta Giardina
with Fresh Garden Vegetables in a Provencal Sauce, Garnished with Fresh Basil

Baked Whole Peppers
filled with Rice and Honey Roasted Vegetables and served with Pomodoro Sauce

Stuffed Aubergines
with Ratatouille and Mozzarella

Char Grilled Peppers
filled with a Cassoulet of Mixed Beans in a Provencal Sauce

hello@arens.uk · 0208 868 3092 · Arens, Ducks Hill Rd, Ruislip HA4 7TS

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee our dishes will be free of traces of these products. All dishes may contain items not mentioned in the menu description. All prices include VAT at the current rate.

DESSERT MENU

Apple & Strawberry Crumble
served with Custard or Cream

Sherry Trifle
decorated with Strawberries and Kiwi and served with Single Cream

Double Chocolate Fudge Cake
served with a Warm Fudge Sauce and Cream

Profiteroles & Pears
Poached in Red Wine served with Chocolate Sauce

Baked New York Cheesecake
served with Mango and Passionfruit Coulis and Cream

Tiramisu
served with fresh Raspberries

Lemon Meringue Pie
served with Clotted Cream

Bread & Butter Pudding
served warm with Single Cream

Apple Strudel
served with Warm Black Cherries

Lemon & Panna Cotta Tart
served with a Berry Compote & Clotted Cream

Tropical Fresh Fruit Salad
served with Single Cream

Sticky Toffee Pudding
served with a Caramel Sauce & Popcorn

Truffle Chocolate & Raspberries

hello@arens.uk · 0208 868 3092 · Arens, Ducks Hill Rd, Ruislip HA4 7TS

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee our dishes will be free of traces of these products. All dishes may contain items not mentioned in the menu description. All prices include VAT at the current rate.