

# THE BELL

“Apparently”

## The Shape of Your Day 2026

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  
Wedding Breakfast  
Evening celebrations for up to 120

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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 & Stand  
Red Royal Mail post box  
Easel  
Tables & Chairs  
White table linen  
Crockery / Glassware / Cutlery

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

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## **Venue Hire 2026**

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

Saturday ~ £2,800

Friday ~ £2,250

Thursday / Sunday ~ £2,000

Monday / Tuesday / Wednesday ~ £1,550

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

Saturday ~ £2,250

Friday ~ £2,000

Thursday / Sunday ~ £1,750

Monday / Tuesday / Wednesday ~ £1,350

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

Saturday ~ £1,850

Friday ~ £1,450

Thursday / Sunday ~ £1,400

Monday / Tuesday / Wednesday ~ £1,250

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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

£38.00

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### Newington.

**Drinks Reception:** One glass of Prosecco

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

**Speeches:** One glass of Prosecco

£42.00

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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 Blush NV, Balfour, Hush Heath Estate

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

£49.00

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  
£75.00

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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

Haddock brandade fritter & tartar sauce

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Parmesan & mushroom croustade v)

Whipped goats' cheese, piccalilli ketchup cornet (v)

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Polenta chips (vg)

Whipped vegan feta & poppyseed flat bread (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 Haddock

Chunky chips, peas, tartar sauce

#### Cumberland Sausage and Mash

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, savoy cabbage, split balsamic, jus

**Salmon Fillet**

Mash potato, french beans, fish velouté, crispy egg

**Wild Mushroom Risotto** (v)

Whipped Sussex brie

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### Dessert

**Treacle Sponge**

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

#### Slow Cooked Lamb

Dauphinoise potato, confit carrot, baby spinach, mint jus

#### Roasted Cod

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

#### Caramelised Onion & Feta Tart Tatin (vg)

Mash potato, spinach, broccoli, marmite gravy

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### Dessert

#### Sticky Toffee Pudding

Vanilla ice cream, butterscotch sauce

#### Strawberry Tartlet

Crème pâtissière, marinated strawberries

#### Milk Chocolate Cremeux

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

You will meet with our Wedding Coordinator, Becky, and Head Chef, Oliver, 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 drinks 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

Red pepper ketchup, confit plum tomatoes, basil oil

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### Main

#### Glazed Hen of the Woods

Haricot Beans, sweetcorn, peas, truffle sauce

#### Caramelised Onion & Vegan Feta Tart Tatin

Mash potato, spinach, broccoli, marmite gravy

#### Crispy Tofu

Crushed new potatoes, French beans, tomato coulis

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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

£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

Selection of sandwiches with your choice of fillings

£10.00

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### Sides

Chips

Jacket potatoes & beans

Garlic 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 2026**

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

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

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

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

**Peak Season: Sun-Thurs £250 / Fri or Sat £270**

**Off-Peak Season: Sun-Thurs £230 / Fri or Sat £250**

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### **Suite - One Bedroom**

**Peak Season: Sun-Thurs £290 / Fri or Sat £310**

**Off-Peak Season: Sun-Thurs £270 / Fri or Sat £290**

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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