



The Bell Inn and Hill House private dining information

The Bonson Suite: seats 6-10

The Bonson suite is perfect for boardroom meetings and small private parties. The small allocation of seats allows us to offer the full a la carte menu from the restaurant. If you prefer, you can create your own menu in consultation with our head chef or, if that sounds like hard work, let us create it for you. Joanne, our General manager, and one of only a few in the country to hold the Advanced Certificate of Master Sommeliers Diploma, is available to suggest wines from our extensive list, to match your menu.

Room hire/deposit £45.00

The Room at the Top seats 12-26

The Room at the top is an atmospheric venue which really shows off the period features of our lovely old building. It is perfect for a large family event, small conference or team meeting. You can select from a limited a la carte menu or choose from private dining menus. The full wine list is also available and Joanne would be happy to suggest wines to match your menu.

Room hire/deposit £75.00

Hill House: seats 20-36

The elegant Hill House dining room can be used to host a wide variety of private or business events including medium scale conferences, product launches, important family gatherings, formal buffets, cocktail evenings and small wedding receptions.

Room hire/ deposit £100.00

Banqueting Menus

Our head chef is available by appointment if you would like to discuss your menu selection. All rooms are available for lunch and dinner, or as an all-day meeting/ conference venue.

When selecting from our banqueting menu, please choose one menu option for your party. Final menu selections should be made by the whole party two weeks prior to your booking.

Bookings should be made direct with The Bell Inn. A non-refundable deposit/hire charge will be taken at the time of confirming your booking.

Tel 01375 642463

Fax 01375 361611

All prices are inclusive of VAT @ 20%

Option A - £27.95

Garlic roasted tomato soup with basil crisp and crème fraiche

Pressed ham hock and scallion terrine with red onion marmalade

Potted crayfish with Melba toast

Pan fried salmon with hollandaise and roasted baby gem

Lemon and thyme roasted corn fed chicken on creamed field mushrooms

Caramelised onion and Golden Cross goat's cheese tart

Bramley apple crème Brulee with green apple sorbet

Dark chocolate tart with crème Chantilly

Sherry trifle with walnut shortbread

Coffee

Option B - £33.50

Quail egg tart with hollandaise and rocket dressing

Pressed confit duck and chicken liver terrine with red onion marmalade

Tian of Cornish crab with Roma tomato, rocket and red pepper coulis

Roast rack of English lamb with braised lamb shoulder on caramelised onions
(medium or well done)

Grilled fillets of sea bass on Bok choy and chorizo dressing

Roasted butternut squash and pine nuts in filo with dolcelatte dressing

White chocolate, rum and raisin cheesecake with pistachio ice cream

Glazed lemon tart with vanilla ice cream and raspberries

Coconut baked Alaska with passion fruit sauce

Coffee and petit fours

Option C - £40.00

Parcel of Loch Fyne smoked salmon and crayfish on Roma tomato with cress salad

A plate of Parma ham with port roasted fig, wild rocket and garlic crème fraiche

Sauté wild mushrooms in Parmesan tartlet with béarnaise sauce and poached egg

Grilled halibut on crushed new potatoes with basil brown butter

Slow roast shoulder of venison on dauphinoise potatoes and spinach

Char grilled basil polenta with roasted peppers, aubergine caviar and grilled haloumi cheese

Dark chocolate marquis with white chocolate sauce and Griottine cherry ice cream

Trio of fruit Brulee with their own sorbets and biscotti biscuit

Selection of Neal's Yard cheese with crackers and grape chutney

Coffee & Petit Fours

Finger Buffet Options

Option A - £10.50

Sandwiches and wraps

Cocktail Cumberland sausages with sesame seeds and honey

Stilton and onion seed straws

Butterfly black tiger prawns with chive mayonnaise

A selection of cut and dried fruit

Option B - £12.50

Open sandwiches and wraps - Honey roast ham, lemon chicken, smoked salmon, crayfish and dill, roasted peppers and cream cheese

Lamb kofta with mint yoghurt

Black tiger prawns with rosemary and garlic

Deep fried mozzarella balls with tomato salsa

Pork, sage and red onion butter puff pastry rolls

Mini fruit tarts

Fork Buffet Options

Option A - £14.50

Sliced breads and olives

A plate of roast beef, honey roast gammon, chicken and leek terrine

Loch Fyne smoked salmon with rocket, lemon and caper dressing

Chargrilled vegetable cous cous with pesto

Baby gem and cherry tomatoes with croutons

New potatoes in chive crème fraiche

Glazed lemon tart

Option B - £17.95

Sliced breads and olives

Dressed poached salmon with black tiger prawns and aioli

Sauté beef with button onions, mushrooms and wild rice

Gruyere cheese and leek tart

Red cabbage slaw

Wild rocket with sesame seed dressing

Raspberry and mango torte with Chantilly cream



The Bell Inn Function Booking Form

Name: _____

Date of function: _____

Address: _____

Tel: _____

Mobile: _____

Email: _____

Time of function Arrival: _____ Depart: _____

I enclose a non-refundable room hire charge of £ _____

Cancellation policy and agreement

Full balance to be paid two weeks prior to your booking, along with your menu selection please.

Cancellations made between 1 and 2 weeks before the function date will incur a fee of half the balance. Any cancellation in the final week will result in the loss of the full balance.

Last drinks are served at 11.15pm. Please vacate your room no later than 11.45pm unless prior arrangements are made with our function manager.

We reside in a residential area. Please respect our neighbours by complying with our noise limits. Any damages or breakages will be charged for accordingly.

Signature: _____

Date: _____