



We offer laid back luxury at its best -ideal for informal gatherings, private parties & celebrations, or corporate get-togethers.

For parties of **8 or more** we have three well-priced Christmas menus offering fabulous traditional festive food with a few twists and the wine list won't disappoint. You can chose from good quality house wines to 'top notch' international wines.

Gather, share & celebrate

We can accommodate larger tables up to 20, or you can hire one of our event spaces all to yourself for up to 60 people.

Available Monday to Friday.

Pre-booking & reservation is essential



Accommodation

Why not make a whole night of it! Stay in one of our 26 boutique rooms. Some are large and quite grand, and some are small and cosy. Prices start from £70 per night.



Location

We are a nestled in the pretty little village of Horndon On The Hill in Essex, just over half an hour from London by train.

To find out more & book:
info@bell-inn.co.uk
01375 642463

Christmas Menus 2018

Please select one of our three menus for your event

Festive

Food only package: £25 per person
Food & Drink package available on request

Cream of leek & potato soup with garlic croutons

Roast Norfolk turkey with all the trimmings
served with roast potatoes, carrots & brussel sprouts

Traditional Christmas pudding

Mince palmiers

Deluxe

Food only package: £31.95 per person
Food & Drink package available on request

Maldon cured smoked salmon with pumpernickel & chive cream cheese

or

Cream of leek & potato soup with garlic croutons

Braised shin of beef with welsh rarebit & tarragon jus

or

Roast Norfolk turkey with all the trimmings
all mains served with roast potatoes, carrots & brussel sprouts

Dark chocolate torte with white chocolate sauce,
cranberry ice cream & chocolate shard

or

Traditional Christmas pudding

Coffee/Tea & Mince palmiers

Tailored

Food only package: £39.95 per person

Food & Drink packages available on request

Maple glazed ham hock and redcurrant terrine wrapped in Parma ham
with burnt apple chutney, mulled wine syrup & chestnut crumb

or

Beetroot cured salmon gravlax with horseradish cream cheese,
compress cucumber, pickled shallots & salmon keta

or

Cream of leek & potato soup with garlic croutons

Chestnut stuffed Norfolk turkey ballottine with pigs in blankets, pancetta roasted
brussel sprouts, duck fat roasted potatoes with rosemary & red currant jelly

or

Roasted duck breast, braised red cabbage puree, confit leg spring roll,
chard grilled clementine & curd

or

Pan fried sea bass, buttered spinach, cray fish and dill crispy ravioli,
mussel velouté & roasted crushed potatoes

Christmas pudding baked Alaska with brandy Anglaise sauce

or

Dark chocolate tart with coffee cream,
white chocolate snow & cherry marshmallow

Or

Neal's yard cheeses with grape chutney and biscuits

Coffee/Tea & Mince palmiers

Vegetarian options available on request

PRIVATE HIRE

Choose from three wonderful event spaces



The Ostlers cocktail bar & restaurant, is a light, relaxed, modern & stylish space, with a cocktail bar and restaurant looking out onto the grounds.

This room is best for groups from 16 -60 guests.
Hire Fee: £150



The Room at the Top is an atmospheric venue which really shows off the period features of our lovely old building.

Best for 12 - 26 guests
Hire Fee: £100



The Bonson is our smaller & cosier space for the mini Christmas party or intimate family gathering.

Best for 6 - 10 guests.
Hire Fee: £50