



THE BELL INN & OSTLERS

High Road, Horndon On The Hill, Essex, SS17 8LD
01375 642463 | events@bell-inn.co.uk | www.bell-inn.co.uk

Award winning Inn,
with many accolades from the independent guides.
We cater for business & social events, from meetings,
interviews or an office space for the day. As well as small
family gatherings right up to larger private parties and baby
showers, afternoon teas, corporate away days or business
promotions & events such as product launches & team building
events that can take place in the large grounds of The
Ostlers.

Food

We strive for local &
seasonal produce, and
everything is cooked by Chef
Stephen
& our amazingly talented
team of chefs.
For larger events our head
chef is available by
appointment to discuss menu
selections.

Drink

We have an extensive well
priced wine list. Ales on
the pumps & a growing gin
list.
Joanne, our G.M. & Master
Sommelier (one of only a few
in the country), is
available to suggest
appropriate wines for your
special event.

Stay

We have 26 individually
styled en-suite bedrooms
that
have all the mod-cons.
Ranging from cosy to grand.
All our room rates included
continental breakfast
For more information
www.bell-inn.co.uk/stay.

Location

Our location is ideal, we
are nested in a quiet rural
village yet only 10 minutes
from the M25 & 35 minutes
from central London,
Southend & City airport &
Ebsfleet intl' station
giving you easy access to
the rest of Europe.

Booking conditions you might want to know: a non-refundable hire charge is required at the time of booking. All selections must be paid & confirmed two weeks prior to your event along with any special dietary requests. All prices are inclusive of VAT, a discretionary 10% service charge is added. Please be aware of slight ingredient changes due to seasonality

AS FEATURED IN



Savoy's

THE GREAT INNS
OF BRITAIN



Via Michelin

THE TIMES
30 Best Places to eat, drink and stay

MEETINGS, EVENTS, HANGOUTS & HIDEAWAY SPACES

The Ostlers

cocktail bar & restaurant

Min 15 max 60 seated/80 buffet
Available: Monday - Thursday
Friday & Saturday 12 - 5pm
Room hire: from £150.00

A modern space with its own bar, overlooking spectacular grounds.

It's a great space to host a wide variety of private or business events including medium scale conferences, product launches, team building, important family gatherings, wakes, baby showers & weddings.

The Room At The Top

Min 12/ max 26
Available Monday - Thursday,
Friday & Saturday 12 - 5pm,
Room hire £100.00

Above the Inn with tudor beams and full of character.

It's a perfect venue for that family dinner, small meeting/ conference, small weddings and social gatherings.

You can also dine from the 'daily a la carte menu.'



The Bonson Suite

Max 10
Available Monday - Sunday
Room hire £50.00

A cosy space for intimate private dining, smaller meetings & family gatherings.

You can dine from the 'daily a la carte' menu or choose from a number of options on the events menu like the afternoon tea, working lunch, breakfast or power nibbles.

THE LIBRARY

Max 8
Available Monday - Sunday
Room hire £50.00

An atmospheric, calming & versatile venue.

We have hired it out as an office for the day, a therapy room, for informal meetings, interviews, breakfast meetings and to a host of clubs.

We can serve teas/coffee/nibbles at the library

Finger Buffets

Menu A

Sandwiches & wraps
Cocktail sausages with
honey& sesame seeds
Breaded panko Tiger prawns
with ailo
Stilton & shallot palmiers
Fruit tartlets

£13.95 per person

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Menu B

Sandwiches & wraps
Scotch egg with mustard mayo
Deep fried brie with red
onion jam
Chicken satay with wasabi
mayo
Mini fruit shortbreads with
Chantilly cream

£16.10 per person

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Menu C

Sandwiches & wraps
Confit pork belly with maple
hoisin
Crispy Thai crab risotto
balls with sweet chilli
sauce
Blue cheese & leek quiche
Lamb mergez chipolatas with
mint yoghurt
Mini chocolate & lemon tarts
with Chantilly cream

£18.95

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The little extras

£3.25 per item

*Cocktail sausages
Fruit Tartlets*

£3.85 per item

*Breaded Tiger Prawns
Scotch Eggs
Chicken Satay with wasabi
mayo
Deep fried Brie*

£4.10 per item

*Pork Belly & hoisin
Thai crab risotto balls
Chocolate tart*

See our canapés, platter & cheeseboard to complement these menus

The same option needs to be taken by all the guests attending, unless guests have specified the vegan or free from matching menu.

Knife & Fork Buffet

Menu A

Peppered smoked mackerel,
salmon & crayfish ballotine

Sliced parma ham, salami &
chorizo with marinated
olives

Stilton & spring onion tart
garnished with a Waldorf
salad

Potato, red onion & chive
salad with honey vinaigrette

Green leaves with mustard
dressing & garlic croutons

Mixed berry Eton mess

£17.95 per person

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Menu B

Honey & mustard, spring
onion & ham hock terrine
with red onion jam

Tian of prawns with mango,
tomato & lime crème fraiche

Heritage tomato & buffalo
mozzarella salad

Char grilled new potatoes
with green beans, cherry
tomatoes

Mixed leaves with mustard
dressing & garlic croutons

Vanilla crème brulee with
biscotti

£19.95 per person

Menu C

Dressed poached salmon with
buttered tiger prawns &
lemon

Butternut squash, celeriac &
spinach nut wellington with
cranberry jam

Seasonal couscous

Glazed confit lamb shoulder
with tarragon, apricot &
sticky rice

Russian Salad

Bramley apple, toffee &
vanilla cheesecake with
macerated raspberry
shortbread

£21.95 per person

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The little extras

£3.85 per item

Moroccan couscous

Tomato & mozzarella salad

Potato & red onion salad

Eaton Mess

£4.10 per item

Meats & Olives

Apple & Toffee cheesecake

See our canapés, platter & cheeseboard to complement these menus

The same option needs to be taken by all the guests attending,
unless guests have specified the vegan or free from matching menu.

SET MENUS

SILVER

£29.00 per person

Caramelised cauliflower soup
with maple crème fraiche

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Herb roasted chicken with dauphinoise potatoes,
carrot puree & baby carrots wrapped in pancetta

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Glazed lemon tart with lemon curd & vanilla Chantilly cream

GOLD

£33.00 per person

Chicken & tarragon ballotine with pear,
saffron chutney & garlic crème fraiche

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Grilled cod with chorizo puy lentils, prawn butter,
saffron parmentier potatoes with crispy kale

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Strawberry mousse with white chocolate sauce, shortbread &
popping candy

Platinum

£36.50 per person

Gin & beetroot salmon gravlax
with dill cucumber, salmon row & beetroot puree

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Roast rack of lamb with confit shoulder,
fondant potatoes, caramelised cauliflower
& roasted baby vegetables

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Vanilla cheesecake with warm griottine cherry,
toasted marshmallows & cherry ice cream.

Please be aware of slight ingredient changes due to seasonality

Group Dining @Ostlers

The group dining is designed for parties of over 15 people.

For tables up to 36 you can select a maximum of 3 choices per course for your guests. For tables over 36 you can select a maximum of 2 choices per course for your guests.

Starters

Caramelised cauliflower soup
with maple crème fraiche
£5.95

Grilled goats cheese & fig
tart with rocket pesto
£6.50

Chicken & tarragon ballotine
with pear, saffron chutney &
garlic crème fraiche
£7.50

Wild mushroom & quail Scotch
egg with aioli, mushroom
powder & parmesan
£7.95

Hickory smoked duck with
cherry puree, spring onion &
honeycomb
£7.95

Gin & beetroot salmon
gravlax with dill cucumber,
salmon roe & beetroot puree
£8.95

Cornish crab, avocado salad
with compressed cucumber,
avocado emulsion & baby
sorrel
£9.50

Mains

Mushroom & brie arancini
with mushroom ketchup, basil
sauce, cep powder & white
wine velouté
£13.95

Celeriac, spinach & walnut
wellington with courgette &
spinach puree & sage sauce
£13.50

Herb roasted chicken with
dauphinoise potatoes, carrot
puree & baby carrots wrapped
in pancetta
£16.95

Miso glazed pork belly
with sautéed bok choy,
caramelised shallot puree &
spring onion potato hash
£16.95

Pan fried salmon fillet with
Cornish crab arancini,
butter spinach, dill
hollandaise & roasted ratta
potatoes
£18.50

Grilled cod with chorizo puy
lentils, prawn butter,
saffron parmentier potatoes
with crispy kale
£18.95

Roast rack of lamb with
confit shoulder, fondant
potatoes, caramelised
cauliflower & roasted baby
vegetables
£20.95

Honey & soy roasted duck breast
with red cabbage puree,
sautéed rainbow chard, braised
red cabbage & croquet potatoes
£19.95

Group Dining @Ostlers

Desserts

Glazed lemon tart with lemon
curd & vanilla Chantilly
cream
£6.10

Trio of fruit parfait with
crushed meringue, passion
fruit coulis & freeze-dried
raspberries
£6.50

Vanilla cheesecake with warm
griottine cherry, toasted
marshmallows & cherry ice
cream
£6.95

Bramley apple crème brûlée
with biscotti
£6.50

Strawberry mousse with white
chocolate sauce, shortbread
& popping candy
£6.95

Hazelnut baked Alaska with
coffee anglaise & honeycomb
£7.10

Dark chocolate torte with
Baileys ice cream, pink
praline & chocolate shard
£7.95

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Fresh filter coffee/tea
£2.00 per person

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Petit Fours
£4.00 per plate

See our canapés, platter & cheeseboard to complement these menus

Breakfast, Working Lunch, Nibbles & Treats

Breakfasts

Breakfast Buffet Menu A

Bacon/Sausage/Mushroom
Sandwich

Teas/Coffee

£6.50 per person

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Breakfast Buffet Menu B

Danish pastry

Bacon/Sausage/Mushroom
Sandwich

Teas/Coffee

£7.95 per person

Working Lunch

Chilli con carne
With rice, sour cream &
cheese

or

Beef or Veggie lasagne
with garlic bread

Or

Thai Green chicken curry
with sticky rice

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Baby gem & cherry tomato
salad with mustard
vinaigrette

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Glazed lemon tart with
Chantilly cream

£15.95 per person

Power Nibble

Cake

(choice of fruit/carrot/
Victoria sponge)

Fruit platter

Teas/Coffee

£5 per person

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Cake List



Sponge cake

Up to 10 people

£50.00

Between 10-20 people

£70.00

Over 20 people

From £90.00

Fruit cake

Up to 10 people

£100.00

Between 10-20 people

£140.00

Over 20 people

From £180.00

Platter, Cheeseboard & Canapés

Mixed Platter

Meats, olives, smoked salmon, cream cheese, pickles, chutney, sunblushed tomato & breads

£6.95 per person

Cheeseboard

A selection of London's best Neals Yard cheeses, crackers & bread, apples & celery & chutney

£8.95 per person

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### Canapés

We create & bespoke canapes according to the season & availability. Here is a sample of what we do.

#### SAMPLE

Beef & horseradish with mini Yorkshire puddings

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Smoked Salmon Blinis

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Goats cheese & beetroot cone

each serving has three types a meat, fish & vegetarian

**£4.50 per person**

# Afternoon Teas

We offer a wonderful afternoon tea with a perfect selection of finger sandwiches, mini quiches & freshly baked scones that can be lavished with homemade jam & clotted cream...pace yourself as there are a tasty selection of pastries and cakes too!

Alongside a good selection of teas.

**£20.00 per person**



## **BBQ BUFFET @THE OSTLERS**

From May to September

### **Choose three of the below**

Minted lamb cutlets  
Beef burger  
Cajun chicken  
Tiger prawn squarer with lemongrass  
Thai marinated salmon escalope  
Smoked sausage  
Grilled halloumi & aubergine

### **- accompaniments -**

Slaw  
Baby gem & cherry tomato salad  
with mustard vinaigrette  
Ratta potato salad  
Bread & hummus  
Cucumber & mint dip  
Dressings & mayonnaise

*Berry Eaton Mess  
with Chantilly cream*

**£29.95 per person**

We direct guests to the barbeque for the event, the accompaniments & desserts are served on the buffet tables

