



# 'Tis the Season



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 two **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 tables of 8 to 18, for larger tables of up to **60** or for a larger standing gathering, you can hire one of our event spaces all to yourself

Available Monday to Saturday

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: [info@bell-inn.co.uk](mailto:info@bell-inn.co.uk)  
01375 642463 [www.bell-inn.co.uk](http://www.bell-inn.co.uk)

# Christmas Menus 2019

Please select **one** of our two menus for your event

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## Festive

Food only package: £25.95 per person  
Food & Drink package available on request

Honey roasted parsnip soup with maple crème fraîche

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

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Traditional Christmas pudding

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Mince palmiers

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Vegetarian options available on request

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## 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

Honey roasted parsnip soup with maple crème fraîche

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Roast Norfolk turkey with chesnut & sage stuffing,  
pigs in blankets, pancetta roasted brussel sprouts,  
duck fat roasted potatoes with rosemary & red currant jelly

or

Thyme roasted lamb chump with celeriac, pancetta pearl barley, caramelized  
cauliflower purée, sauté kale & garlic jus  
(*served medium well*)

or

Pan fried sea bream fillet, buttered spinach, cray fish & cockle velouté  
& roasted crushed potatoes

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Christmas pudding baked Alaska with brandy Anglaise sauce

or

Dark chocolate marquise with macerated winter berries,  
yoghurt sorbet & ginger biscuit crumb

Or

Neal's yard cheeses with grape chutney and biscuits

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Coffee/Tea & Mince palmiers

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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 18 -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: £60

