



'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 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
01375 642463 www.bell-inn.co.uk



Christmas Menus 2019

Please select one of our two menus for your event

Festive

Food only package: £25.95 per person

Food & Drink package available on request

Honey roasted parsnip soup with maple crème fraîche

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

Traditional Christmas pudding

Mince palmiers

Vegetarian options available on request

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

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

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

Coffee/Tea & Mince palmiers

Vegetarian options available on request



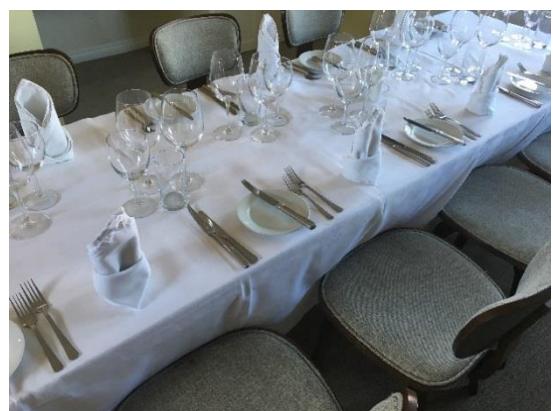
PRIVATE HIRE

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 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