



THE BELL INN

HORNDON ON THE HILL

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

Gather, share & celebrate

For parties of 12 or more we have a fabulous **well-priced** traditional festive offering with a few twists or the option of a buffet. The wine list won't disappoint, you can choose from good quality house wines to 'top notch' international wines.

We can accommodate gatherings of **12 up to 40**

Pre-booking & reservation is essential

Accommodation

Why not make a whole night of it!
Stay in one of our 26 boutique rooms.

Some are super-duper & extra comfy, and some are snug and cosy.
Prices start from £80 per night room only. If you can find a wonderful breakfast served at The Ostlers from croissants & coffee to full English & tea.

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.



Festive Tailored Menu

£39.95 per person

Hickory smoked duck breast with a mulled wine poached pear,
chestnut crumb, pickled shallots & cranberry puree

or

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

or

Roasted butternut squash soup with maple crème fraîche

Roast Norfolk Turkey with chestnut & sage stuffing,
pigs in blankets, pancetta roasted Brussel sprouts,
duck fat roasted potatoes with rosemary & red currant jelly

or

Roasted pork fillet with caramelized cauliflower purée, honey roasted chantenay carrots &
crispy pork crackling

or

Pan fried sea bass fillet, buttered spinach, lemon & prawn fishcake with crushed roasted
potatoes & dill velouté

Traditional Christmas pudding with brandy cream

or

Glazed Baileys crème brûlée with dark chocolate ice cream

or

Neal's yard cheeses with grape chutney and biscuits

Coffee/Tea & Mince palmiers

Vegetarian options available on request



Ostlers Festive Buffet

£24.95 per person

Festive sandwiches & wraps

Pigs in blankets with cranberry compote

Deep fried brie with red currants

Malden cured smoked salmon & horseradish cream cheese vol-au-vent

Nut roast arancini with black garlic mayo

Mince palmiers

(minimum of 20 guests)



HIRE A PRIVATE EVENT SPACE

Choose from two wonderful event spaces



The Ostlers bar & restaurant

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

Capacity: minimum 20 up to 40 guests.
Hire Fee: £200



The Room at the Top

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

Capacity: minimum 12 to 22 guests
Hire Fee: £140



Christmas Booking Form

Contact Information

Name	Click or tap here to enter text.
Organisation Name (if applicable)	Click here to enter text.
Email	Click here to enter text.
Mobile Number	Click here to enter text.
Date of Booking/Event	Click here to enter text.

Payment Information

Private Hire Fee (if applicable)	Click here to enter text.
TOTAL to Charge to Card	Click here to enter text.
Type of Card	Click here to enter text.
Card No.	Click here to enter text.
Expiry date	Click here to enter text.
Security Code	Click here to enter text.

By making this payment you are agreeing to our full Terms & Conditions

Private Hire

VENUE	<input type="checkbox"/> The Ostlers <input type="checkbox"/> The Room At The Top
Number of Guests	Click here to enter text.
Menu Choice	<input type="checkbox"/> Ostlers Festive Buffet <input type="checkbox"/> Festive Tailored
Arrival Time	Click here to enter text.
Dining Time	Click here to enter text.



Terms & Conditions

Private Hire Fee

- When an event space is hired for sole use a non-refundable Private hire fee is taken to secure your booking. Below is the private hire fees for each event space:

The Ostlers: £200	The Room at the Top: £140
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Menu & Wine choices & orders

- All menu choices need to be selected, submitted & paid for at least 4 weeks prior to your booking.
- Special dietary requirements must be noted at time of making choices.
- We cannot guarantee that are dishes are a 100% free from nuts or their derivatives.
- Wines can be pre-ordered and payment will be taken on the day.

Timings & Neighbours

- Last orders for drinks is:
 - o 10:00pm Monday to Thursday and
 - o 11.00pm Friday & Saturday
- You are required to vacate the event space:
 - o 11.00pm Monday to Thursday
 - o 12.00am Friday & Saturday
- We reside in a residential area. Please respect our neighbours when leaving the premises

Cancellations & Payments

- The private hire fee is non-refundable & secures the booking for that date.
- Payment for Menu choices is required 3 weeks prior to your event date. If the event needs to be cancelled, please see the schedule of refund below.
- Any amendments to Menu choices with less than one week to your event is charged an admin fee of £10.00 per change.
- A 10% discretionary service charge will be added to your bill on the day/night.
- Should you need to cancel the event (Covid related or otherwise) the following applies:
 - o Between 21 days - 11 days' notice any costs incurred to organise your event will incur charges (usually £20 per head.)
 - o If cancellation is less than 10 days' notice from event date, the full menu choices are chargeable, or if reducing the number of people below the event space minimum capacity the per person charge will be applicable for each person cancelled.