

# **The Bell Inn and Hill House Function Fact Sheet**

## **General facilities**

Multi-award winning Inn with many accolades from the independent guides  
10 en-suite bedrooms with a further 5 luxuriously appointed suites  
A further 11 rooms opening Autumn 2013  
Critically acclaimed A'la Carte restaurant

## **Function Options**

**The Bonson Suite: seats 6-10**

The Bonson suite lends itself to boardroom meetings and small private parties. The small allocation of seats allows us to offer the full a la carte menu from the restaurant.

However, you may wish to create your own menu, or if that sounds like hard work, let us create it for you. Joanne, our G.M. and one of only a few in the country to hold the Advanced Certificate of Master Sommeliers Diploma, is available to suggest appropriate wines from our extensive list.

**Room hire £45.00**

**The Room At The Top seats 12-26**

The Room at the Top is the perfect venue for that family dinner or small conference. Allowing you a limited choice from the a la carte menu, and a choice from the full wine list. Available Monday – Thursday only.

**Room hire £75.00**

**Hill House Dining Room: seats 20-36**

The elegant Hill House dining room can be used to host a wide variety of events from medium scale conferences to important birthday parties, from formal buffets to cocktail evenings and small weddings.

**Room hire £100.00**

## **Additional Information**

Our location is ideal, only 10 minutes from the M25 and 35 minutes from central London yet set in a quiet rural village. Gatwick and Stanstead airports are both 40 minutes by car and Heathrow 1 hour.

With over 40 years experience and a whole host of awards we are proud of the reputation for quality and value that the Bell and Hill House have acquired. It is always our intention to try and improve our facilities, and these function packages will offer a new avenue for customers to experience why we stay one step ahead.

Enclosed is a selection of buffets and menus. Our head chef is available by appointment should you wish to discuss your menu selection.

A non-refundable hire charge is required at the time of confirming your booking

Tel 01375 642463

info@bell-inn.co.uk

All prices are inclusive of VAT @ 20%

## Banqueting Menus

When selecting from our banqueting menu we would ask that you choose one set menu for your party. Final menu selections must be made two weeks prior to your booking in order that we may maintain the highest possible standards

**Please select one starter, one main course and one dessert for your party**

### **Starters**

Roasted tomato soup with basil crisps and garlic croutons

**4.95**

Baked Golden Cross and red onion tart with wild rocket and balsamic

**6.50**

Ham hock and chicken liver terrine on red onion marmalade with  
deep fried poached egg

**6.95**

Grilled Asparagus with sauté mushrooms, garlic and parsley

**7.50**

Grilled fillet of sea bass with sweetcorn, cockle and spring onion  
chowder

**7.95**

Wild mushroom and quail egg Scotch egg with aioli and basil sauce

**7.95**

Tian of Cornish Crab, avocado and roma tomato with pineapple  
chutney and granary Melba toast

**8.95**

Pillow of Loch Fyne smoked salmon, crab and crayfish with tomato  
chilli jam and wild rocket

**8.95**

## **Main Courses**

Sauté butternut squash, pine nuts and raisins in a butter puff pastry lattice on spiced tomato sauce

**11.95**

Roast leeks filled with pimento cous cous, Applewood smoked cheese and shallot rings

**11.95**

Sage roasted corn fed chicken on dauphinoise potatoes with white onion sauce

Panache of Vegetables

**14.95**

Rolled confit of Prior Hall Farm pork belly with creamed corn, sweet potato fondant and smoked bacon veloute

Panache of Vegetables

**14.95**

Slow roast shin of beef with caramelised onions and parmesan glazed potatoes

Panache of Vegetables

**15.95**

Pan fried fillet of salmon with pave crab risotto and hollandaise

Roasted root vegetables

**16.10**

Rolled fillet of cod filled with crayfish and tarragon on crushed new potatoes with prawn bisque

Fondant potatoes and sauté cabbage

**16.10**

Confit shoulder and roast rack of English lamb with garlic jus

Fondant Potatoes, Carrots and Mange Tout

**19.95**

Honey roast and confit duck with boulangere potatoes, parsnip fondant and oyster mushroom

Roast red onions, carrots and thyme

**19.95**

## **Desserts**

Glazed Lemon tart with Bramley apple puree and yoghurt sorbet  
**5.95**

Orange, pink grapefruit and black grapes with mango sorbet and  
banana crisps  
**5.95**

Bramley apple crème brulee with yoghurt sorbet  
**6.10**

Strawberry mousse with white chocolate centre, shortbread and  
popping candy  
**6.95**

Bakewell and toasted almond tart with plum sorbet  
**6.95**

Dark and white chocolate torte with pistachio ice cream and  
pistachio tuile  
**6.95**

Sticky toffee baked cheesecake and pistachio baked Alaska,  
raspberries and chopped pistachios  
**7.95**

Fresh filter Coffee/Tea  
**1.50**

Coffee and Petit Fours  
**3.50**

## Finger Buffets

### **Menu A £10.50**

Square sandwiches and wraps

Cocktail Cumberland sausages with honey and poppy seeds

Tiger prawns wrapped in filo with garlic mayonnaise

Oven dried tomato and thyme palmiers

Fruit platter

### **Menu B £14.95**

Square sandwiches and wraps

Scotch egg with mustard mayo

Loch Fyne smoked salmon and crème fraiche blinis

Stilton and puff pastry pin wheels

Chicken satay with wasabi mayo

Mini fruit tarts

### **Menu C £16.95**

Finger sandwiches and wraps

Soy and honey sesame pork belly

Thai crab risotto balls with sweet chilli sauce

Deep fried brie with balsamic and red onion confit

Pancetta and parmesan cheese straws

Mini chocolate and lemon tarts

## Knife and Fork Buffets

### **Menu A £14.95**

Honey and mustard ham hock galantine with red onion jam  
Peppered smoked mackerel, salmon and crayfish terrine with creamed horseradish  
Spring onion and stilton tart, Waldorf salad and balsamic  
Mixed leaves with mustard dressing and garlic croutons  
Roasted pepper cous cous  
Blueberry and pear torte with almond cream

### **Menu B £16.95**

Sliced Parma ham, salami and garlic sausage with marinated olives and bread  
Tian of prawns with mango, tomato, lime and crème fraiche  
Roma tomato and buffalo mozzarella salad with basil and balsamic  
Char grilled new potatoes with green beans, cherry tomatoes and quail's egg salad  
Lemon posset with raspberry compote and biscotti biscuit

### **Menu C £18.95**

Dressed poached salmon  
Sauté lamb with orange, tarragon and apricots with braised onion rice  
Caramelised onion and feta cheese moussaka  
Potato, red onion and chive salad with honey vinaigrette  
Dice of cucumber, carrot, sweetcorn, pea and mayonnaise salad  
Bramley apple and toffee cheesecake with raspberry shortbread

### **Working Lunch £13.95**

Chilli beef with kidney beans  
or  
Thai green curry with wild rice  
Baby gem and cherry tomato salad with balsamic dressing  
Dark chocolate tart with Chantilly cream

## The Bell Inn Function Booking Form

Name: \_\_\_\_\_

Date of function: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Tel: \_\_\_\_\_ Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

Time of function    Arrival: \_\_\_\_\_    Depart: \_\_\_\_\_

I enclose a non-refundable room hire charge of £ \_\_\_\_\_

### **Cancellation policy and agreement**

Full balance is to be paid two weeks prior to your booking, along with your menu selection. Cancellations made between 1 and 2 weeks before the function date will incur a fee of half the balance. Any cancellation in the final week will result in the loss of the full balance.

Last drinks are served at 11.15pm. Rooms should be vacated no longer than 11.45pm unless prior arrangements are made with our function manager.

We reside in a residential area. Please respect our neighbours by complying with our noise limits.

Any damages or breakages will be charged for accordingly.

**Signature:** \_\_\_\_\_    **Date:** \_\_\_\_\_

## Accommodation tariff

### Hill House £50-85

11 individually decorated bedrooms. Both twin and double-bedded rooms are available. All rooms are en-suite with telephone, colour television and tea and coffee facilities.

### The Bell Inn £100 - £130

5 magnificent period suites. Three of the suites are named after historically famous mistresses and reflect their personalities in their lavish, witty décor.

### High House £85 - £175

11 stunning rooms with outstanding views of the village, local farmland and London. A combination of double rooms and luxurious suites set in a Grade 2 listed period building with the convenience of modern facilities.

Breakfast is served in the Hill House dining room.  
Continental Breakfast is included in the room rates.  
Cooked breakfast available

Prices are per room, per night and are inclusive of VAT  
Prices may be subject to alteration.