

## COSTS AND CONDITIONS

### CEREMONY ROOM/WEDDING RECEPTION ROOM

#### Galleried Restaurant

A traditional loft with original features for parties of up to 24 guests. The rustic charm of the Gallery enhances the atmosphere of any occasion.

#### Marlborough Suite

Seating up to 95 guests for a ceremony or wedding breakfast and up to 140 for an evening celebration.

VENUE HIRE	Civil Ceremony	Wedding Breakfast	Evening Celebrations Only
Galleried Restaurant	£150	£200	N/A
Marlborough Suite	£350	£550	£500

### ACCOMMODATION

Check in time is 2pm (Early Check-in from midday is possible if the room is vacant).

#### Deposits

A non-refundable but transferable deposit of **£500.00** is required to secure your special day.

#### Terms & Conditions

Bookings for the Marlborough Suite on a Saturday from May to September inclusive must be for a **minimum** of 65 full paying adults for the wedding breakfast and catering for a **minimum** of 85 people in the evening.

#### The hotel reserves the right to charge where minimum numbers and conditions are not met

To hold a provisional date for your wedding please contact the hotel reception team. Provisional dates will only be held for a maximum of 14 days, bookings not confirmed after this time will automatically be released. To confirm your reservation we must receive the appropriate deposit along with a signed contract.

All prices quoted are current prices only and we reserve the right to amend these prices should circumstances beyond our control affect their composition. All prices quoted are inclusive of VAT.

If you require the Marlborough Suite after 6pm food must be supplied for guests attending the evening reception. Our entertainment and bar licence allows your evening function to finish at midnight.

THE  
BELL INN HOTEL STILTON  
GREAT NORTH ROAD, STILTON, PETERBOROUGH, PE7 3RA

## Your Celebration Drinks

For your welcome drink please select up to three drinks/options from the following suggestions, however, as we have access to a wide variety of products almost anything is possible.

Bucks Fizz with Sparkling Wine or Champagne	£5.00/£7.00
Kir or Kir Royal	£4.50/£7.00
Pimms and Lemonade	£4.50
Fresh Fruit Punch Non Alcoholic or Alcoholic	£3.30/£4.50
Mulled Wine	£4.40
Fruit Juice	£1.80
Jug of Sparkling Elderflower Pressé	£9.00
Wine	Per Bottle £18.00
Prosecco	Per Bottle £25.00
Sparkling Wine	Per Bottle £26.00
Bride Valley (English Sparkling)	Per Bottle £33.00
Champagne	Per Bottle £36.00

### A LITTLE SOMETHING EXTRA

**Canapés - £6.00 per person** based on a choice of three

Yorkshire Pudding, Beef & Horseradish

Ratatouille & Grilled Goats Cheese

Dates wrapped in Bacon

Smoked Salmon & Cream Cheese Pate

Stilton Rarebit, Celery Chutney

### Nibbles - £2.50 per person

Honey Roast Almonds with Rosemary & Thyme

House Crisps with Smoked Paprika

Tortilla Chips & Dip

(Please enquire about bespoke canapé choices. Supplement may apply)

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## Your Wedding Breakfast

Please select **one starter**, **one main course** and **one dessert** to offer your guests as your Wedding Breakfast Menu. If there is something in particular that you require which does not feature on the enclosed menus we will be pleased to discuss your requirements.

### STARTERS

<b>Seasonal Soup of your choice</b> (Supplement may apply)	£6.80
<b>Chicken Liver Parfait</b> Red Onion Chutney, Grain Toast	£8.30
<b>Creamy Stilton Pâté</b> House Chutney, Grain Toast	£8.00
<b>Oak Smoked Salmon Salad</b> Lime Mayonnaise	£8.70
<b>Collops of Melon</b> Fruit Coulis	£7.00
<b>Bruschetta of Roast Peppers &amp; Goats Cheese</b> Rocket & Pesto	£7.50

### MAINS

<b>Roast Supreme of Chicken</b> Tomato & Basil Sauce, Chorizo & Red Pepper Sauce or Mushroom & Tarragon Sauce (one choice only)	£22.00
<b>Roast Sirloin of British Beef</b> Yorkshire Pudding & Roast Gravy	£25.00
<b>Braised Blade of Beef in Mushroom &amp; Ale Gravy</b> Yorkshire Pudding	£23.80
<b>Steamed Escalope of Salmon</b> Horseradish Mash & Watercress Sauce	£21.00
<b>Fillet of Sea Bass</b> Lemon & Pea Risotto	£21.00
<b>Roast Loin of Pork</b> Red Onion Mash & Apple & Calvados Gravy	£21.00

### VEGETARIAN OPTIONS

<b>Roast Red Pepper &amp; Goats Cheese</b> Bruschetta	£19.00
<b>Pesto &amp; Sundried Tomato</b> Risotto	£19.00
<b>Spinach, Ricotta and Red Onion</b> Lasagne	£19.00

We are happy to discuss any dietary requirements, allergies or intolerances you or your guests may have.

All main course dishes are served with a selection of fresh seasonal vegetables.

For children under the age of 12, half size portions can be served or, alternatively, a children's menu is available.

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## *Dressed Buffet*

### MAIN COURSE AND DESSERT £35.00

#### SEAFOOD PLATTER

Dressed Loch Duart Salmon, Smoked Mackerel Pate, Prawns Lemon Mayonnaise

Grasmere Farm Ham Grain Mustard

Roast Sirloin of English Beef with Horseradish Crème Fraiche & Watercress

Roast Red Pepper & Goats Cheese Strudel

Salads: Coleslaw - Rice Salad - Potato & Spring Onion Salad - Mozzarella, Cherry Tomatoes & Spinach Salad with Pesto Dressing

Jacket Potatoes

Parsley New Potatoes

#### DESSERTS

Vanilla Crème Brûlée Shortbread Biscuits, Red Fruit Compote

£7.40

Baked Lemon Cheesecake Chantilly Cream & Raspberry Pearls

£7.40

Dark Chocolate Brownie White Chocolate Ice Cream

£7.40

Sticky Toffee Pudding Toffee Sauce & Clotted Cream

£7.40

Red Berry Meringues Clotted Cream, Ginger Crunch

£7.40

#### CHEESE/ADDITIONAL COURSE

Seasonal English Cheeses Chosen from Neals Yard Dairy

Served with Biscuits and Grape Chutney

Or

‘Our’ Stilton Selection

A Tempting Trio of Stilton Cheeses to include Long Clawson, Colston Bassett and Neals Yard Unpasteurised Stichelton served with Chutney and our Home Made Plum Bread

All Cheese Courses

£8.60

Freshly Brewed Coffee & Tea with Mints

£3.00

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## *Your Evening Reception*

### **FINGER BUFFET MENU £16.00**

Soft filled rolls plus a selection of six of the items listed below

Scampi & Lemon  
Cornish Pasties  
Sausage Rolls  
Honey Roast Sausages  
Chilli & Ginger Chicken Breaded Goujons  
Cheese & Tomato Pizza  
Potato Wedges and Curry Sauce  
Vegetable Samosa  
Mini Pie Selection (Beef & Ale and Chicken & Tarragon)  
Mini Salmon and Cream Cheese Bagels  
Chilli Pepper and Cheese Nuggets  
Mini Cheeseburger Crostini

### **HOT PORK BUFFET £16.00**

Slow Roast Shoulder of Pork  
Sausages  
Fresh Bread Rolls  
Apple Sauce & Crackling  
Chilli Spiced Potato Wedges  
Traditional Coleslaw

### **Dietary Requirements**

Should you or any of your guests have allergies or special dietary requirements, please advise us prior to your event. If you require any further information regarding ingredients containing allergens please ask a member of staff and they will be happy to assist.



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## *Function Wine List*

### **White Wines £18.00**

#### **Chardonnay – Franschoek Cellar (South Africa)**

Citrus and a slight nuttiness entice the palate, while a delicate kiss of oak adds an exotic spiciness.

#### **Sauvignon Blanc – Apaltagua Gran Verano (Chile)**

A wonderful nose of tropical fruits is followed by crisp, fresh flowers of lime and hints of apple.

#### **Pinot Grigio – Garducci (Italy)**

Aromas of citrus fruit with fresh flavours of apples and pears on the palate.

### **Rose Wine £18.00**

#### **Pinot Grigio – Garducci Rose (Italy)**

Light salmon in appearance with fresh fruit flavours of raspberry and peach.

### **Red Wines £18.00**

#### **Merlot – Apaltagua Gran Verano (Chile)**

The Gran Verano Merlot is a ruby red coloured wine and possesses fresh fruit aromas with a touch of cherry. It displays an elegant finish with soft, round tannins.

#### **Shiraz – Murphy's Vineyard (Australia)**

Deep red in colour with cherry, cassis, mocha and mint aromas. These aromas follow onto the palate to compliment flavours of white pepper sweet plum and vanilla.

#### **Quinteiro Tempranillo Bodegas Gallegas (Spain)**

Made from the grape of Rioja, this is a smooth, fruity and easy drinking Spanish red.

### **Sparkling Wines**

#### **Prosecco, Saint Orsola, Brut NV £25.00**

Light, crisp and refreshing, with wonderful off dry stone fruit and apple flavours.

#### **Cuvee De L'Ecusson Brut, Bernard Massard £26.00**

A meticulous blend of Pinot Blanc, Riesling, Pinot Noir and Chardonnay. Cellar aged for a minimum of two years completes its refinement and allows it to develop its typical pear and grilled almonds aromas and its brioche-buttery notes.

#### **Cuvee De L'Ecusson Brut Rose, Bernard Massard £26.00**

Vibrant and juicy rose offering a beautiful, limpid and shimmering colour. Made of the best Pinot Noir unveiling persistent small red fruit berries and red apple aromas. Delicious!

### **Champagnes**

#### **Bauchet Cuvee Origine Brut Champagne NV £36.00**

The Bauchet Brut is crisp, fruity and very refreshing as it is made mostly from the Pinot Noir grape. All of the grapes are grown in vineyards owned by the Bauchet Family and before bottling under their own label these grapes were sold to Verve Clicquot.

#### **Bollinger Special Cuvee Brut NV £65.00**

This Champagne is unashamedly full of character with plenty of body, depth and length.

#### **Dom Perignon 2003/4 £150.00**

The Rolls Royce of Champagne – produced from the best grapes in Champagne.

For a more comprehensive selection of wines and Champagnes, please ask to see our full wine list.  
In order to better serve our guests we regularly review and update our Function Wine List.

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## *Exclusive Wedding Offer*

**Why not have a Wedding Day to remember and take advantage of our exclusive promotion. This superb offer is available Sunday to Friday. Saturdays may be available at a supplemental rate. Additional guests for the evening reception £13.00**

We can offer you a package tailored to your specific requirements together with our Exclusive Wedding Menu option to make your Wedding Day your own!

Please see examples of our Wedding Packages below

<b>50 day guests/50 evening guests</b>	<b>£4,500</b>
<b>70 day guests/70 evening guests</b>	<b>£5,700</b>
<b>90 day guests/90 evening guests</b>	<b>£6,900</b>

**Prices include the following:**

- Room Hire for ceremony and wedding reception
- Arrival drinks – a choice of one of the following:
  - Bucks Fizz with Sparkling Wine
  - Pimms & Lemonade
  - Alcoholic Fruit Punch
- 3 Course wedding breakfast
- Half a bottle per head of wine with the meal
- Glass of sparkling wine for your toast
- The use of our cake knife and stand
- White linen
- Disco
- Light evening buffet – selected from our Finger Buffet menu, to include Soft Filled Rolls plus three options
- A Four Poster bedroom for the Bride and Groom
- Dedicated Wedding Team

Please contact Hotel Reception to arrange a viewing and private meeting with a member of our Wedding Team

Telephone: **01733 241066**

Email: **reception@thebellstilton.co.uk**

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## *Exclusive Wedding Package Menu*

Please select one starter, one main course and one dessert to offer your guests as your Wedding Breakfast Menu. If there is something in particular that you require which does not feature on the enclosed menus we will be pleased to discuss your requirements. A vegetarian option may be added if required. Should you wish to offer your guests a (maximum) two choice menu a £3.00 supplement per person will apply.

### **STARTERS**

**Seasonal Soup of your choice**

**Chicken Liver Parfait** Red Onion Chutney, Grain Toast

**Creamy Stilton Pâté** House Chutney, Grain Toast

**Classic Prawn Cocktail**

**Collops of Melon** Fruit Coulis

### **MAINS**

**Roast Supreme of Chicken** Tomato & Basil, Chorizo & Red Pepper or Mushroom & Tarragon Sauce (one choice only)

**Braised Blade of Beef** in Mushroom & Ale Gravy, Yorkshire Pudding

**Steamed Escalope of Salmon** Horseradish Mash & Watercress Sauce

#### **Dressed Buffet:**

**Dressed Salmon, Grasmere Farm Ham** Grain Mustard

**Roast Sirloin of British Beef** with Horseradish Crème Fraiche & Watercress

**Red Onion & Goats Cheese Tartlets**

**Salads :** Coleslaw , Rice Salad, Potato & Spring Onion Salad, Mozzarella, Cherry Tomatoes & Spinach Salad with Pesto Dressing

**Parsley New Potatoes**

Any option from our Vegetarian Menu

### **DESSERT**

**Vanilla Crème Brûlée** Shortbread Biscuits, Red Berry Compote

**New York Style Cheesecake** Chantilly Cream

**Dark Chocolate Brownie** White Chocolate Ice Cream

**Sticky Toffee Pudding** Toffee Sauce & Clotted Cream

All main course dishes are served with a selection of fresh seasonal vegetables.