



# Parties & Celebrations

The  
OLD BELL

Menus & Packages

# Party Packages & Experiences

These packages are perfect if you're looking to party the night away and want your guests to enjoy great food, drink and music. Great for anniversaries, birthdays, special celebrations and more.



## *Classic Disco Celebration*

- Exclusive hire of our Grand Regency Ballroom with a private bar and access to our courtyard.
- DJ and dance floor area
- 7 item party buffet for 50 people

Email us for prices & more info: [events@bellhotelderby.co.uk](mailto:events@bellhotelderby.co.uk)



## *Grand Party Night*

- Exclusive hire of our Grand Regency Ballroom with a private bar and access to our courtyard.
- DJ and dance floor area
- Prosecco on arrival
- 12 item premium buffet for 50 people

Email us for prices & more info: [events@bellhotelderby.co.uk](mailto:events@bellhotelderby.co.uk)

Give your guests an experience they'll be talking about long after the party. Our party experiences are perfect for making your event or celebration extra special.

## *Afternoon Tea*

Add a touch of class with an afternoon tea in some of the grand rooms at The Old Bell Hotel. Includes an assortment of sandwiches, cakes, scones and a selection of different teas.

**£15-22.50pp** (minimum 20 people)

## *Private Dining*

Celebrate your party or occasion with private dining in either our grand rooms or restaurant. Exclusively yours enjoy fresh, local and seasonal food prepared by our award-winning chefs.

Email us for more info: [events@bellhotelderby.co.uk](mailto:events@bellhotelderby.co.uk)

## *Whisky Tasting*

Enjoy a good 'wee dram'? Put your taste buds to the test with our whisky tasting in the historic Tudor Whisky Bar with one of the largest selections of single-malt whisky in Derby.

Email us for more info: [events@bellhotelderby.co.uk](mailto:events@bellhotelderby.co.uk)

## *Historical Tours*

Take a guided tour around our 17th century building and hear of the tales and stories that haunt it to this day. You'll see the empty hotel rooms, the darkened tunnels, cellars and the places staff dare not go.

**£20-22pp** (minimum 20 people)

# Drinks Packages



**Arrival drink.** 1 glass of prosecco or fruit juice  
**With meal.** 1 glass of house white or red wine  
**For toast.** 1 glass of prosecco  
**15.00 per person**



**Arrival drink.** 1 glass of prosecco or bottle of beer  
**With meal.** 2 glasses of house white, red or rose wine  
**For toast.** 1 glass of prosecco  
**18.50 per person**



**Arrival drink.** 1 glass of Pimm's No. 1  
**With meal.** Half a bottle of wine from our wine list  
**For toast.** 1 glass of Champagne  
**24.50 per person**

# Canapés

Our canapés are perfect for adding a touch of class to your party or event. Take a look at the options below.

## OPTION 1

**7.95 per person**  
 (select 4 of the following)

Halloumi with Chilli

Mint Greek Salad

Chicken Liver Parfait & Onion Chutney

Lemon Grass Lamb Kebabs

Haddock Risotto Balls

Mini Yorkshire Puddings with Beef & Horseradish

Chicken Pesto Crostini

Pork, Stuffing & Apple Sauce

## OPTION 2

**9.95 per person**  
 (select 4 of the following)

Scottish Salmon Blini with Crème Fraiche & Keta Caviar

Goats cheese & Herb Croquette, Red Onion Kam

Ham Hock Terrine & Piccalilli

Mozzarella, Basil & Sun Blush Tomato Crostini

Truffle Poached Qual Egg, Parma Ham & Dijon Mustard

Smoked Haddock & Cheddar Fishcake with Tartare Sauce

King Prawn & Avacado Mousse

# 3 Course Menus

A selection of sample menus for 3 course celebrations. Do you have something else in mind? Fear not, we can tailor all our menus to your liking. All main courses are served with family service seasonal vegetables.



## Starters

Pressing of Ham Hock, Served with an apple & celeriac remoulade  
Smoked Trout, Served with a potato and broadbean salad, horseradish crème fraiche.  
Butternut Squash & Leek Soup, Served with a bread roll and butter.

## Main Courses

Pan Fried Chicken Breast, Served with fondant potato and a white wine sauce.  
Smoked Haddock Fillet, Served with buttered spinach and a sweet potato purée.  
Potato Gnocchi, Served with leeks and stilton.

## Desserts

Belgian Chocolate Tart, Served with chantilly cream and a raspberry compote.  
Berry Pannacotta, Served with a rosewater reduction.  
Lemon Drizzle Cake, Served with an elderflower cream.

Freshly brewed tea or coffee

**25.00 per person**



## Starters

Chicken Skewers, Served with mint yoghurt and raita.  
Smoked Salmon, Served with roasted beetroots and goats cheese.  
Wild Mushrooms on Toast, Served with wilted spinach.

## Main Courses

Pork Tenderloin, Served with roasted chorizo, sautéed peppers and onions.  
Pan-fried Cod Loin, Served with a balsamic roasted tomato sauce and tender stem broccoli.  
Roasted Bell Peppers, Stuffed with pilaf rice and pesto.

## Desserts

Strawberry Cheesecake, Served with a mixed berry compote.  
Tarte au Citron, Served with candied peel and cream.  
Chocolate Meringue Roulade, Served with a salted caramel sauce.

Freshly brewed tea or coffee

**29.50 per person**

## Not what you're looking for?

Every event at The Old Bell Hotel is unique and we want you to celebrate your event your way. Give us a call on **01332 723090** or email us at [events@bellhotelderby.co.uk](mailto:events@bellhotelderby.co.uk) to find out how we can create a tailored package just for you.



### Starters

- Pan-fried Scallops, Served with a cauliflower purée and crispy pancetta.
- Pressed Chicken & Sun-blushed Tomato Terrine, Served with a watercress salad.
- Twice Baked Souffle, Served with a goats cheese and red onion sauce.

### Main Courses

- Braised Beef Olive, Served with douchinoise potatoes and a pan jus.
- Pan-fried Salmon Fillet, Served with sautéed fine beans and a garlic wild mushroom sauce.
- Roasted Vegetable Wellington, Served with creamed leeks and pearl barley.

### Desserts

- Sticky Toffee Pudding, Served with madagascan vanilla ice cream.
- Lemon Meringue Pie, Served with a passion fruit syrup.
- Selection of Macaroons, Served with a fruit compote dip.

Freshly brewed tea or coffee

**37.50 per person**

## Buffets

Choose from a range of flexible buffets options and customise your own with some of your favourite dishes.



Chef's selection of sandwiches

Pork Pie

Sausage rolls

Cheese Straws

Quiche Lorraine

Cruditees & dips

Cheese & Tomato Quiche

**9.95 per person**

### BESPOKE YOUR BUFFET (add extra items for £1.00 per person)

Black Pudding & Onion Marmalade

Vegetable Spring Rolls

Assorted Vol-au-vents

Selection of Olives

Plaice Goujons & Tartare Sauce

Green Salad

Smokey Chicken Drumsticks

Greek Salad

Chicken Satay Skewers

Potato Salad

Tortilla Chips & Dips

Coleslaw

## PLATTER BUFFET

### Traditional Platter **9.50 per person (minimum 8)**

Pork pies / Sausage rolls / Chicken goujons / Quiches / Cheese straws / Selection of crisps / Scotch Eggs

### Larder Platter **7.50 per person (minimum 8)**

Chicken liver parfait / Ham hock terrine / Crunchy bread / Pickled onions & chutney / Sage Derby cheese /  
Derbyshire stilton

### Cheese Platter **9.50 per person (minimum 8)**

Mature cheddar / Applewood smoked cheese / Derbyshire stilton / Biscuits / Chutney / Celery / Grapes /  
Butter

## GALA BUFFET

Honey Roasted Ham

Charcutterie Platter

Citrus baked side of Salmon

Selection of Cheese

Deep filled rustic Quiche

Olives & Sun blush tomatoes

Roasted Vegetables

Couscous Salad

Breads & dips

Water cress & rocket salad

Tomato & basil salad with Mozzarella

Potato salad

**21.50 per person**

## HOT SNACKS

Hog roast cobs, apple sauce, stuffing balls, crackling

Lamb kofta kebab sphres, mint yoghurt

Homemade burgers, red onion and pickle

**8.50 per person** (Add homemade chunky chips for £1.50pp)

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