



Yum!

*The
OLD BELL*

Wedding Menus

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 wedding. 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

Traditional 3 Course Menus

A selection of sample menus for a traditional 3 course wedding breakfast meal. 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 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

Plan the right buffet for your wedding with a range of flexible 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

Charcuterie 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

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