



**How to find us...**

The Blue Bell Hotel is situated at the heart of the restful village of Belford, just off the main A1 in Northumberland.

16 miles north of Alnwick  
15 miles south of the border town of Berwick  
5 miles west of Bamburgh and the beautiful Northumberland coastline



**The Blue Bell Hotel**  
and Garden Restaurant

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[www.bluebellhotel.com](http://www.bluebellhotel.com)

Location images used courtesy of the One North East Tourism Team and britainonview.com

The perfect wedding venue in an  
**amazing location**



*Weddings at...*

**The Blue Bell Hotel**  
and Garden Restaurant

Belford, Northumberland

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# An ideal location for a perfect day

Located in Belford, just off the A1 in Northumberland, The Blue Bell is an independently run elegant hotel with over 250 years history in providing the best possible service to both regular and occasional visitors. Boasting 28 en-suite bedrooms, our three star hotel also holds a reputation as a popular venue with excellent restaurant, bar and function facilities.

Renowned for its food, comfort, friendliness and value for money, the Blue Bell offers a relaxed home-from-home atmosphere providing the ideal solution for that extra special occasion.

From your first enquiry you will be made to feel calm and relaxed, knowing that you are being supported by people who have great experience in organising weddings.

The Blue Bell is licensed for the performance of civil weddings and partnerships and so can quite literally provide a full wedding service if required. However, should you only wish us to host your wedding reception, this is not a problem.

## Facilities

Our naturally elegant **Georgian Ballroom** is the ideal location for both civil ceremonies and receptions.

It can be set up to cater for large or small parties and dressed accordingly ensuring each event feels personal and special.

Elegantly laid out and benefiting from natural light supplemented with chandeliers and wall lights, the suite is large enough to accommodate up to 100 guests.

For smaller, more intimate events **The Lounge** can take up to 30 people whilst **The Garden Restaurant and Bistro** can be set up for your exclusive use, holding up to 60 people.

The hotel gardens can also provide a superb backdrop for those treasured photographs.

## Catering

Catering packages are available tailored to individual requirements and the hotel is always well stocked with fine wines and champagne to suit every requirement.

A full menu is available on request but a sample of what we have is shown opposite. All menu options are subject to change depending on seasonal and market trends.

## Extras

Marquee hire, chair covers, flowers, cars, hair dressers in fact any other requirement you may have can all be arranged with prices available on request.

## Menu Choices

### Starters from £3.95

#### Soups

Cream of Asparagus & Chervil  
Cream of Carrot & Coriander  
Cream of Celery & Walnut  
Cream of Leek & Potato  
Cock 'a Leekie  
Cream of Broccoli & Stilton  
Lentil & Ham Broth  
Cream of Tomato & Roasted Pepper  
Cream of Minted Pea & Truffle Oil

#### Assorted Starters

Prawn Cocktail with Brandied Marie Rose Sauce & Exotic Leaves  
Pan Seared Pigeon Breast, Raspberry & Blackberry Salad  
Pearls of Sweet Honeydew Melon set in Champagne with Fresh Berries Mango Sorbet, Mint Syrup  
Warm Galette of Organic Pork, Foie Gras & 'Award Winning' Black Pudding, set on an Apple Mash with Whisky Jus  
Tea Smoked Organic Chicken & Northumbrian Dry Cured Bacon Terrine set on crisp Leaves, Port & Redcurrant Marmalade, Home-baked Oatcakes  
Warm Crayfish Tails, Garlic & Chilli infused Olive Oil, seasoned Salad & Garlic Bread  
Salad of Avocado, Feta Cheese, Fresh Asparagus & Leaves, Whole-grain Mustard Dressing  
Roulade of Seafood, Oak-smoked Salmon, Cream Cheese & Chives Seasonal Salad  
Pan-seared Eyemouth Scallops & Langoustines on a Celeriac Mash with Saffron Cream  
Fresh Salmon & Smoked Haddock Fishcakes, Seasonal Leaves Horseradish Cream  
Savoury Tart filled with Red Onion, Marmalade, Fresh Asparagus & Grilled Goat's Cheese, Seasonal Leaves, Balsamic Roast Beetroot

### Main Courses from £13.50

Traditional Roast Turkey with Chipolata, Chestnut Stuffing & Cranberry Sauce  
Oven-baked Leg of Cheviot Lamb, Apricot & Herb Stuffing, Woodcutter Minted Jus  
Sage scented Chicken Supreme filled with Haggis, wrapped in dry cured Northumbrian Bacon, Chicken & Watercress Mousse, Whisky Jus  
Roast Rack of Cheviot Lamb, Grilled Liver & Kidney, Crisp Bacon Onion Gravy  
Roast Loin of Organic Pork, Apple & Plum, stuffed Belly, braised Apple, Crackling, Cider Jus  
Oven-baked Breast of Gressingham Duck, bed of shredded Duck & Noodles, Black Cherry & Kirsch Jus  
Fillet of Tweed Salmon, filled with a Seafood Mousse wrapped in Nori set on a Ginger & Crayfish Rissoto Saffron Cream Nage  
Traditional Roast Sirloin of Local Beef, Horseradish infused Yorkshire Pudding, Roast Gravy  
Fillet of Beef Wellington with a Foie Gras & Truffle Madeira Jus  
**Gala Carvery**  
Roast Sirloin of Beef, Roast Turkey, Roast Pork  
**Gala Carved Cold Dressed Buffet**  
Roast Sirloin of Beef, Honey Roast Ham, Dressed Salmon, Seafood Platter, Turkey Crown, Chicken Breasts, Terrines, Salads  
Wild Mushroom Rissoto  
Roulade of Broad Beans, Sun-dried Tomato & Fresh Asparagus  
Savoury Goat's Cheese, Sun Blushed Tomato Bread & Butter Pudding, Raspberry Dressing

### Desserts from £4.45

Chilled Raspberry Cranachan Parfait  
Bailey's Chocolate Mousse  
Strawberry Shortbread Tower, Peppered Strawberries, Vanilla Ice Cream  
Sticky Toffee Pudding, Butterscotch Sauce & Fudge Ice Cream  
Profiteroles with a warm Chocolate & Grand Marnier Sauce  
Black Cherry & Kirsch Pavlova  
Brandy Snap Basket filled with a Trio of Chocolate Mousses  
Lindisfarne Mead Creme Brulee with a Lemon Posset Mousse  
Warm Apple & Blackberry Cider Custard  
Baked Peach & Almond Cheesecake  
Alnwick Rum Chocolate Torte  
Northumberland Cheese & Biscuit Platter  
Freshly Filtered Coffee & Petit Fours  
  
*Half portions/prices for children under 10 years eating from the main wedding menu on request*  
  
*Children's menu also available*

