



BARNETT HILL
A Surrey Hills Destination

YOUR WEDDING AT BARNETT HILL

Sample Menus

Browse our wedding menus, from canapés to serve alongside your welcome drinks, a traditional Wedding Breakfast, to evening buffet and snacks.

If you prefer a more informal meal we'd be pleased to offer further suggestions such as pizzas or a hog roast. Please do let us know and we can provide details.



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Canapés

Four canapés £15 per person

Additional canapés will be charged at a supplement of £4 per Canapé

Welsh Rarebit with Toasted Onion Seeds V

Sundried Tomato & Parmesan Tartlet V

Wild Mushroom & Truffle Arancini V, GF, DF

Balsamic Fig & Norbury Blue Cheese Crostini V

Smoked Salmon Blini with Dill, Lemon & Crème Fraîche

Asparagus Velouté Shot, Crispy Leeks, Herb Oil GF, V, VG, DF

Chicken Liver Pâté , Roasted Onion Chutney & Black Grape Scone

Smoked Haddock Lollipop with Curried Mayo

Toad in the Hole with Red Onion Chutney

Fish & Chips with Tartare Sauce DF

Spicy Pulled Lamb Blini with Spring Onion & Sour Cream

Chicken & Tarragon Bon Bon with Apple Gel DF

Some of our drinks and food may contain allergens.
Please ask a member of staff if you require further information.



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Reception Drinks

The following suggestions can be prepared to ensure prompt service for your guests as they arrive. We do ask that you limit the choice to a maximum of three, to include a non-alcoholic option. Two to three glasses should be recommended per person:

Alcoholic

Prosecco, Stelle d'Italia, Italy, £54 per bottle

Champagne NV Brut France £74 per bottle

Bottled Beer, Peroni £6.00 per bottle

Bucks Fizz - Prosecco & freshly squeezed orange juice £10 per 125ml

Kir Royale - Champagne and crème de cassis £16.50 per 125ml

Kir Royale - Prosecco and crème de cassis £10 per 125ml

Barnett Hill Signature Cocktails (please ask your coordinator for flavours) - £15.00 per glass

Pimms No 1 £10.50 per glass

Served Hot

Mulled Red Wine £11.00 per glass

Non-Alcoholic

Cranberry Fruit Punch - cranberry, orange & lemon juices with ginger ale £15 (2pt jug)

Passionfruit Punch - citrus, pineapple & apple juices with passionfruit £15 (2pt jug)

Elderflower Fizz £12 (2pt jug)

Freshly Squeezed Orange Juice £12 (2pt jug)

For the Meal

We recommend that ½ of a bottle of wine is allowed per person. We do not publish a wine list at this stage, as vintages and availability will change. As a guideline our house wines are priced from £30 per bottle.

For the Toasts

It has become customary for still and sparkling water to be offered during the meal. If there are children attending and guests who will be driving after the event, you should consider the provision of soft drinks. A glass of Champagne or sparkling wine is usually served prior to the start of the speeches. One bottle usually serves five guests. We do not include a wine list at this stage, as vintages and availability will change. As a guideline our House Champagne is priced at £74 per bottle.



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Wedding Breakfast

Please choose one starter, one main & one dessert suitable for all your guests plus a vegetarian option if required. We are happy, of course, to cater for any special diets separately. Three Course Menu with Coffee £60 per person.

Starters

Butternut Squash & Coconut Soup
Coriander Oil, Micro Coriander VG, GF, DF

Ham Hock and Pea Terrine
Piccalilli, Toasted Ciabatta DF

Silent Pool Gin and Beetroot Cured Salmon
Red Vein Sorrel, Beetroot, Radish, Lemon Syrup GF, DF

Prawn and Crayfish Cocktail
Avocado Mousse, Tomato Salsa, Crisp Lettuce, Bloody Mary Sauce, Lemon Gel GF, DF

Wild Mushrooms with Garlic and Tarragon Cream
Sourdough Toast V, VG, DF

Duo of Melon
Mixed Berry Compote, Peach Puree, Prosecco Foam V, VG, GF, DF

Crispy Duck Egg
Shallot Purée, Chorizo Jam, Asparagus, Coriander Oil DF

Montgomery Cheddar and Leek Tartlet
Charred Asparagus, Pesto, Balsamic Syrup, Herb Salad V



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Mains

Roast Sirloin of Locally Reared Surrey Hills Beef

Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Beef Jus

Rump of Sussex Downs Lamb with Pesto Crust

Fondant Potato, Tenderstem, Pesto Dressing GF, DF
(£7.50 supplement per person)

Fillet of locally reared Surrey Hills Beef

Dauphinoise Potato, Artichoke Purée, Panache of Vegetables, Red Wine & Truffle Jus GF
(£10 supplement per person)

Roasted Breast of Chicken

Roast Potatoes, Seasonal Vegetables, Apricot & Sage Stuffing, Bread Sauce, Chicken Gravy

Baked Fillet of Salmon

Leek Velouté, Charred Baby Gem, Shallot & Peas, Fondant Potato, Herb Oil, Sea Asparagus
GF

Chicken Breast with Sun Dried Tomato, Mozzarella & Basil, wrapped in Parma Ham

Dauphinoise Potatoes, Seasonal Vegetables, Cream Wine Sauce GF

Charred & Marinaded Tofu

Butternut & Herb Risotto VG, GF, DF

Butternut Squash

Roasted Vegetables, Feta Cheese, Tomato Sauce, Beetroot Tuille V, GF

Vegan Nut Roast

Roast Potatoes, Seasonal Vegetables, Vegetable Jus VG, GF, D



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Desserts

Lemon Tart

Raspberry Jelly, Fresh Raspberry, Raspberry Crisp, Crème Chantilly V

Vegan Eton Mess

VG, GF

Rich Chocolate Brownie

Vegan Vanilla Ice Cream, Raspberry Syrup VG, GF

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream V

White Chocolate Crème Brûlée

Shortbread Biscuit V

Salted Caramel Cheesecake

Biscoff Crumb, Caramel Sauce V

All desserts are suitable for vegetarians. Some of our drinks and food may contain allergens.
Please ask a member of staff if you require further information.



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Evening Buffet

Five items £19

Additional items will be charged at £4 each

Cold

Selection of Wraps & Sandwiches:

Smoked Salmon & Cream Cheese
Southern Fried Chicken with BBQ Sauce & Cheese
Ham & Cheese with Mayo
Houmous & Roasted Pepper
Egg Mayonnaise & Rocket
Vegetarian Sausage & Onion Chutney

Golden Cross Goats Cheese & Roasted Pepper Tart
Cheese Straws

Hot

Selection of Indian Savouries with Mint and Yoghurt Dip
Crispy Duck and Hoi Sin Spring Rolls
Breaded Mushroom with Garlic and Herb Dip
Beer Battered Cod Goujons with Tartare Sauce
BBQ Chicken Wings
Filo Wrapped King Prawns with Sweet Chilli
Mixed Vegetable Samosas with Mango Chutney

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Evening Light Bites

Two options at £19 per person

Cold

Selection of local Cheeses
Apple Chutney, Biscuits, Artisan Breads, Grapes and Celery

Selection of Charcuterie
Salami, Chorizo, Parma Ham & Serrano Ham served with Artisan Breads, Olives,
Chutney and Pickles

Hot

Jumbo Hot Dogs with Caramelised Red Onions

BBQ Pulled Pork

Smoked Bacon Burger with Cheese & Relish

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