



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.



Canapés

Four canapés £15 per person

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

Welsh Rarebit Choux (V)

Mushroom and Truffle Fritter (VE, GF)

Mini Fishcakes (GF, DF)

Smoked Salmon Blini with Crème Crème Fraîche

Pomme Anna and Egg Mayonnaise with Chive (V, DF)

Braised Beef and Ale Tartlet

Ham Hock Beignet with Mustard Mayonnaise (GF, DF)

Filo Prawn Skewers with Barnett Hills Mary Rose Sauce (DF)

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



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, £38 per bottle

Champagne NV Brut France £80 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 £17 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 We do not publish a wine list at this stage, as vintages and availability will change.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 £80 per bottle.



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

Roast Butternut Squash Soup

Coriander Oil, Micro Coriander VG, GF, DF

Ham Hock Terrine

Celeriac, Apple, Toasted Ciabatta DF

Silent Pool Gin Beetroot Cured Salmon

Roasted Beetroot, Radish, Orange GF, DF

Prawn and Crayfish Cocktail

Avocado Mousse, Tomato Salsa, Lettuce, Mary Rose Sauce GF, DF

Slow Poached Duck Egg

Wild Mushroom, Brioche Toast V

Humous and Roasted Beetroot

Confit Garlic, Humous, Pomegranate, Roast Beetroot V, VG, GF, DF

Burrata and Heritage Tomato

Garden Herbs, Olive, White Balsamic Dressing V, GF

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Mains

Roast Sirloin of Locally Reared Surrey Hills Beef

Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Beef Sauce
(£7.50 supplement per person)

Roast Rack of Lamb

Black Garlic Fondant Potato, Tenderstem, Lamb Sauce GF, DF
(£7.50 supplement per person)

Chicken Chasseur

Cornfed Chicken, Roast Potatoes, Tenderstem Broccoli, Wild Mushroom Sauce

Baked Fillet of Salmon

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

Butternut Squash

Roasted Vegetables, Whipped Goats Cheese, Spiced Lentils V, GF

Vegan Celeriac and Mushroom Pie

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

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Desserts

Lemon Custard Cake

Raspberry Sorbet, Fresh Raspberries V GF

Vegan Warm Maple and Almond Cake

Raspberry Sorbet, Fresh Raspberries VG, GF

Chocolate Brownie

Vegan Vanilla Ice Cream, Salted Caramel V, GF

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream V GF

Salted Caramel Cheesecake

Biscuit Crumb, Caramel Sauce V

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Evening Buffet

Please choose from 3 hot options, 3 cold options and 1 sweet option for all guests. £20 per person.
Additional Items from £5.00 per person per item

Hot

Beef Chilli Wraps
Sausage Rolls with Onion Chutney
Chicken Goujons
Cheese & Onion Mini Quiche (V)
Roasted Vegetable Cous Cous (VE)
Soy Glazed Pork Skewers

Cold

Salad Niçoise (V)
Quinoa Salad (VE)
Chicken Caesar Salad
Vine Tomato, Basil Pesto Salad
Tuna Pasta Salad
Egg Mayonnaise Sandwich
Smoked Salmon, Cream Cheese & Dill Wrap

Sweet

Miniature Apple Crumble Tart
Yoghurt & Fruit Pots
Chocolate Brownie

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