



BARNETT HILL
A Surrey Hills Destination

FESTIVE FEASTS

CHOOSE FROM ONE STARTER, MAIN AND DESSERT

STARTERS

PRAWN AND SCALLOP FISHCAKE
Sauce Vierge

HAM HOCK TERRINE
Chutney, Brioche

BEETROOT & DOUGLAS FIR
Roast Beetroot, Rosary Ash, Douglas Fir, Granny Smith, Almond

MAINS

ROAST TURKEY
Stuffing, Roast Potatoes, Carrot, Parsnip, Braised Red Cabbage, Cauliflower Cheese

CELERIAC AND MUSHROOM TART
Roast Potatoes, Carrot, Parsnip, Braised Red Cabbage, Cauliflower Cheese, Cider Sauce

ROAST SALMON
LEEK, NEW POTATO, BISQUE

DESSERTS

CHRISTMAS PUDDING
Brandy Sauce, Cherry Compote

LEMON AND RASPBERRY TART

CHEESE
Selection of Local Cheeses, Fruit Bread, Chutney

Please enquire if you require information about allergens.
#alexandermoments @barnetthill



PRIVATE DINING

CHOOSE FROM ONE STARTER, MAIN AND DESSERT

STARTERS

PIGEON & PLUM

BBQ squab pigeon, Mirabelle Plum, Nasturtium, Chicory

ORKNEY SCALLOP

Roast Hand-Dived Orkney Scallop, Isle of White Tomato, Oscietra Caviar, Sea Buckthorn

BEETROOT & DOUGLAS FIR

Roast Beetroot, Rosary Ash, Douglas Fir, Granny Smith, Almond

SOUP OF THE DAY

MAINS

BEEF & CELERIAC

Aged Roast Sirloin, Short Rib, Caramelised Celeriac, Hispi Cabbage, Smoked Marrow & Mustard Sauce, Beef Brioche

DUCK & CARROT

Roast Duck, Confit Leg, Spiced Duck sauce, Potato & Carrot Pressing, Star Anise

HALIBUT & PRAWN

Roast Halibut, Sauce Verjus, Leek, Mussel, Cucumber, Sea herb, Oscietra Caviar, Prawn

PUMPKIN & RED LEICESTER

Roast Delica Pumpkin, Sparkenhoe Red Leicester, Sage, Goats Curd

DESSERTS

CHRISTMAS PUDDING

Brandy Sauce, Cherry Compote

70% CHOCOLATE

Caramelised Dark Chocolate Mousse, Espresso, Vanilla Ice Cream

CHEESE

Selection of Local Cheeses, Fruit Bread, Chutney

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