



BARNETT HILL
A Surrey Hills Destination

PRIVATE DINING AT BARNETT HILL

Sample Menus

Browse our delicious private dining menus .

If you prefer something different, please enquire as we are happy to offer further suggestions.



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Canapés

Four canapés £15 per person

Welsh Rarebit Choux (V)

Mushroom and Truffle Fritter (VE, GF)

Mini Fishcakes (GF, DF)

Smoked Salmon Blini with Crème Fraîche

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

Braised Beef and Ale Tartlet

Ham Hock Beignet with Mustard Mayonnaise (GF, 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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Private Dining

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

Slow Poached Duck Egg

Wild Mushroom, Brioche Toast V

Humous and Roasted Beetroot

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

Mains

Braised Feather Blade of Beef

Garlic Mashed Potato, Bone Marrow Sauce, Fine Beans

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

Please note, for groups 20 and above we require ONE set menu for all guests and guests with dietary requirements will be catered for separately.

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Reduced A la Carte

Starters

Quail & Sorrel

BBQ Quail, Crispy Thigh, Sorrel, Verjus, Grape, Juniper

Orkney Scallop

Hand Dived Orkney Scallop, Vadouvan, Oscietra Caviar, Granny Smith, Kohlrabi, Tarragon

Artichoke & Cauliflower

Jerusalem Artichoke, Roast Cauliflower, Shimeji, Plum

Soup of the Day

Mains

Lamb

Roast Saddle of Lamb, Crispy Sweetbreads, Parsley Root, Lovage, Lamb Sauce

Halibut

Roast Halibut, Cockles, Shrimp, Chanterelle, Roast Celeriac, Hispi Cabbage, Vin Jaune Sauce

Chicken

Roast Chicken Breast, Braised Wing, Wye Valley Asparagus, Wild Garlic, Crispy Hen's Egg

Pumpkin & Red Leicester

Roast Delica Pumpkin, Sparkenhoe Red Leicester, Sage

Desserts

Rhubarb & Custard

Wye Valley Rhubarb, Lemon Custard and Almond Sponge, Raspberry Sorbet

70% Chocolate

Caramelised Dark Chocolate Mousse, Espresso, Vanilla Ice Cream

Cheese

Selection of local Cheeses, Fruit Bread, Apple Chutney



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Buffet Menu

£50 per person

Hot

Beef Chilli with Sour Cream and Cheddar
Chickpea and Squash Curry with Samosas
Roast Pork Belly and Apple Sauce
Soy and Honey Baked Salmon with Coriander
BBQ Marinated Chicken Thighs

Sides

Basmati Rice
Roast Potatoes
Seasonal Vegetables

Cold

Cheddar and Onion Quiche
British Cheese Board with Chutney and Crackers
British Charcuterie with Pickles
Mixed Leaf Salad
New Potato and Mustard Cress Salad
Heritage Tomato Salad
Moroccan Cous Cous
Caesar Salad

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