

# *Barnett Hill*

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# Barnett Hill

y o u r c e l e b r a t i o n

Set in a stunning location in the heart of the Surrey Hills, Barnett Hill is a beautiful Queen Anne-style mansion in 20 acres of picturesque gardens and woodlands.

Just five minutes from Guildford, with convenient access to London, M25 and M3, Barnett Hill invites guests into a timeless world of elegance and serenity and provides the ideal setting for your private function.

In 1905 a wealthy London businessman, Mr Frank Cook, chose the scenic wooded hilltop as the site for his new family home and now, 100 years later, family-owned company the Sundial Group has acquired the estate from the British Red Cross. Sundial has been operating Barnett Hill as a residential meetings venue since 1996 and the charming atmosphere it provides has resulted in the venue being used for many celebratory and private functions.

Barnett Hill provides cuisine of the highest quality and the award-winning kitchen is also accredited by the Vegetarian Society. The excellent food is served either in the beautiful, intimate dining rooms, which if anything, are more striking today than ever, or in larger, elegant function rooms.

Barnett Hill retains the "family-home" feel it has always had - partly because the business remains family-owned, but also because the people there are warm, friendly and attentive. Sundial's culture demands it only employs people with the right attitude for hospitality and those that subscribe to the company's values, defined by the family about forty years ago, but just as relevant today.

## A Choice of Rooms for Your Event

Barnett Hill has a number of beautiful, traditionally-furnished rooms adjoining the impressive entrance hall which create the perfect atmosphere for a variety of events, from a private, intimate dinner to a large corporate function.

The **Dunant Room** is elegantly decorated, light and spacious. Versatile enough to accommodate dining and entertainment, it makes special events truly memorable. As many as 75 guests can be seated comfortably.

The **Oak Hall** is a stunning oak-panelled room overlooking the attractive lawns and woodland. As beautiful today as it was 100 years ago, it bestows its turn-of-the-century charm upon every occasion it hosts. The room can hold up to 55 guests for private dining.

The walnut-panelled **Drawing Room** and the charming **Library**, with their delightful period features, are ideal for smaller occasions and can seat up to 44 guests and 20 guests respectively.



# Barnett Hill

## m e n u s

### Celebration Menu One (£43.00 per person)

#### Trio of Seafood

A Tiny Timbale of fresh Crab and Langoustine, Home-made Gravdax with a Dill and Mustard Sauce and a Pickled Skate Wing Salad

#### Roasted Aberdeen Angus Fillet of Beef

On a Horseradish Rosti served with a Herby Hollandaise and Honey and Herb Roasted caramelised root vegetables

#### The Perfect Lemon Tart

With a Mascarpone Cream served with a Red Berry Salad



### Celebration Menu Two (£45.50 per person)

#### Foie Gras Terrine

With Pickled Pineapple, Fig and Pineapple Chutney served with Warm Toasted Brioche

#### Pan-Fried Wild Sea Bass

With Turned Potatoes, Baby Fennel and served with a Basil and Tomato dressing topped with Buttered Samphire

#### Mulled Rhubarb Crème Brûlée

With a Praline Caramel and Rhubarb Crisps served with a Cinnamon Twist



### Celebration Menu Three (£48.00 per person)

#### Butter-Poached Lobster Stack

Served with a Light, Fresh Herb and Lemon Crème Fraîche Piled with Sevruga Caviar and served with a Long Seeded Batch Croute and a Tiny Salad

#### Fillet of Aberdeen Angus Beef

Served on Boulangere Potatoes with Baby Leeks and Carrots and a Wild Mushroom and Truffle Sauce topped with shavings of Truffle

#### Pineapple Carpaccio

With a Tropical Fruit Stack, Lime and Mint Syrup



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## s u p p l e m e n t a r y   d i s h e s

### Canapés

Choice of 4 at £5.50 per person supplement

Chicken wrapped in Prosciutto and Basil on skewers with a light Chive and Lemon dip  
Mini Yorkshire Puddings with Rare Roast Beef and Home-made Creamed Horseradish  
Skewers of Beef with a Salt and Pepper Crust and Fresh Herb Hollandaise  
Dill Blinis with Cured Gravdax topped with Sour Cream and Keta Caviar  
Deep-fried King Prawns wrapped in filo pastry with a Sweet Chilli Dip  
Parmesan-crusted Haddock Goujons with a Caper Aioli  
Lamb and Smoked Aubergine Briks served with a Green Harissa Mayonnaise  
Wild Mushroom and Baby Asparagus Tartlet with a Chervil Cream  
Wild Mushroom Beignets with a Crème Fraîche and Chive Salad  
Sun-dried Tomato Beignets with a Sage and Crème Fraîche Dip  
Californian Sushi Roll  
Bang Bang Chicken Sushi Roll  
Salmon, Tuna and Vegetarian Rolls, Nori Rolls and inside-out Rolls  
Tuna and Salmon Sashimi  
Crispy Duck inside-out Sushi with a Hoi Sin Dip  
All to be served with Fresh Ginger, Wasabi and Soy Sauce

### Starters

per person supplement

Spring Pea and Ham Hock Velouté with a Herb Grissini £3.50  
Seared Scallops with a fresh Pea Puree served with Deep-fried Leeks £4.00  
Tuna Niçoise Salad with Quails' Eggs Tapenade and Cherry Tomatoes £4.00  
Wild Mushroom Tortellini served with pan-fried Spinach and served with a Cep Foam £3.50  
Warm Salad of Parmesan Coated Crostin de Chavignol served on fine French Beans,  
Dandelion Leaves, Cherry Tomato, Fresh Peas and served with an Apple and Ginger dressing £4.50

### Intermediate Courses

White Bean Velouté with a Truffle Foam £4.50  
Ceviche of Salmon with Pink Grapefruit segments £5.50  
Dolcelatte tart with crisp salad £4.50

### Main Courses

Canon of Lamb with Creamy Dauphinoise Potatoes, Baby Leeks, fine French Beans all served with a Warm Cherry Tomato and Basil Vinaigrette £7.00  
Poached Salmon with Jersey Royals, Confit of Tomato and Artichoke Stack served with Chargrilled Asparagus and Home-made Hollandaise £6.00  
Large Pumpkin Ravioli with Sage Butter, Wild Rocket and shards of Parmesan £3.50  
Chicken with a Wild Mushroom Stuffing flavoured with Truffle served on a Crushed Potato Cake with pan-fried Spinach and oven-roasted Butternut Squash with a Port reduction £4.50

### Desserts

Passion Fruit Tart with a Banana and Passion Fruit Sorbet and Banana Crisp £3.00  
Apple Trifle with Cider Granite and a Cinnamon Doughnut served in a Martini glass £2.00  
Warm Chocolate Fondant with frozen Summer Berries served with hot White Chocolate Sauce £2.00

*If your favourite dish is not amongst our selections,  
our Head Chef will be happy to discuss alternative options with you.*

# Barnett Hill

## w i n e l i s t

### Classic French Collection

White - Burgundy      **Chateau Fuisse 2002**      **£33.95**

Pouilly Fuisse, J J Vincent

The village of Pouilly Fuisse produces the finest wines of the Mâconnais. Made from 100% Chardonnay grapes and has lots of rich buttery fruit. The finish is dry and the weight is full. ABV 13%

Red - Bordeaux      **Chateau Pindefleurs 2000**      **£35.50**

Grand Cru, St Emilion

An exceptional grand cru that is really deep in colour. An intense nose and ripe fruit give it a wonderful lush and full flavour with a lasting finish. ABV 12.8%

### White Wine Selection

New Zealand      **Sauvignon Blanc, CJ Pask**      **£19.95**

This wine has a strong varietal character, it exhibits a fresh aroma and distinct gooseberry flavour. ABV 12.5%

France      **Chablis, Dom des Manants, Domaine Jean Marc Brochard**      **£22.95**

A deliciously fresh, domaine bottled Chablis that is crisp, firm bodied and has good length of flavour. ABV 12.5%

### Red Wine Selection

Chile      **Merlot, Marques de Casa Concha**      **£20.95**

Ripe cherry colour, vivid and bright with attractive berry plum and fig aromas and an undertone of woody spice. ABV 13.5%

France      **Chateauneuf de Pape, Domaine du Rempart**      **£28.95**

This wine has lots of character; baked fruit, pepper, spice and wood are all there, backed up with plenty of weight and alcohol. A lovely mouthful. ABV 13.5%

### Champagne

France      **Moët & Chandon, Brut Imperial**      **£42.85**

The "No. 1" Champagne in the world. It is crisp, very pleasantly dry and distinctive in character, with a full bouquet and soft rounded palate.

France      **Veuve Clicquot Yellow Label NV**      **£51.00**  
(£2.00 per glass)

This Grande Marque Champagne has a light straw colour, fine mousse, grapey nose and a fresh light flavour. Aged in bottle for a more mature rounded Champagne

### Cognac and Port

Taylors, Late-Bottled Vintage Port      **Per Glass**      **£4.50**

Hine, Antique XO      **£9.80**

*A full wine list is available on request.*



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## a d d i t i o n a l i n f o r m a t i o n

- Please contact our Events Planner to discuss your requirements or to book your event.
- The prices in this brochure are valid until 31st December 2008.
- A copy of our terms and conditions is available on request.



- Wheelchair access to some of our facilities may be restricted owing to the historic nature and/or listed status of our properties.



- Sundial Group venues have induction loops on-site for the hard of hearing.



- Our promotional literature is available in large-print and spoken word format.



- Our kitchen is accredited by the Vegetarian Society and is also happy to accommodate any special dietary requirement.

In all instances please contact the relevant venue for specific information and assistance prior to your arrival. We will endeavour to help in any way we can.

Please be advised that dishes on these menus may contain nuts



**SUNDIAL**  
Venues and  
events group

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