
***Special Christmas Eve
Light Buffet***

We shall also be serving a Special
Christmas Eve Light Buffet

£13.50 per person

6pm - 9pm

New Year's Day

We will be open on New Year's Day for
Bar Meals and our Specials Board.
12noon - 3pm.

A suggested 12.5% service charge will be
applied to all Festive Season Menus

To make a reservation for any of our Fes-
tive Menus, please contact us either by
phone or email.

We are happy to discuss any specific die-
tary requirements.

01306 731769

info@hurtwoodinn.com

Dates for your 2019/20 Diary

Wednesday 18th December 2019

Live Music Night

Featuring—The Surrey Pumas

Friday 14th February 2020

Valentine's Day

Sunday 22nd March 2020

Mother's Day

Sunday 12th April 2020

Easter Sunday

Sunday 21st Jun 2020

Father's Day

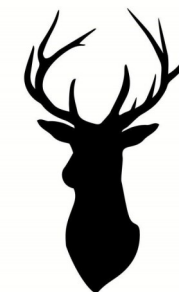
Please book to avoid disappointment

The Hurtwood Inn
Bar and Restaurant
Walking Bottom
Peaslake
Guildford
Surrey
GU5 9RR



hurtwood_inn_bar_restaurant

New Website and Facebook page coming soon



**THE HURTWOOD INN
- BAR AND RESTAURANT -**

Christmas 2019



info@hurtwoodinn.com

Christmas Party Menu

Mixed Grilled Vegetables with
Mozzarella
Carpaccio with Parmesan and Black
Winter Truffle
—
Pan-Fried Mediterranean Prawns with
Homemade Cocktail Sauce
served on Crunchy Little Gem
—
Stinging Nettle Ravioli with
Homemade Sage Butter
—
Fish Casserole
Corn-Fed Chicken with Vinsanto and
Grape Sauce
Aubergine Parmigiana
—
Grilled Vegetables with Melted Vegan
Mozzarella (Vegan)
Orecchiette Pasta with Tender Stem
Broccoli and Garlic Chilli (Vegan)
—
Trio of Deserts of the Day
OR
Selection of Cheese
—
£29.50 per person
£18.50 children under 13
Available throughout December

Christmas Day Tasting Menu

Glass of Prosecco on arrival with
Homemade Crisps
—
Wild Salmon Tartare on Baby Fennel
and Blood Orange Salad
Baby Sicilian Tomarito Arrabiata Soup
Local Fillet of Beef Carpaccio with
Stroganoff Dressing and Parmesan
—
Taste of Fresh Porcini Mushroom
Lasagne
—
Lemon Basil and Prosecco Sorbet
—
Local Turkey rolled Borchetta style with
Cranberry Jelly
Fillet of Wild Brill with Aged Balsamic
Vinegar Caviar
Aubergine Parmigiana (Vegetarian)
***Served with Roast Potatoes, Fried
Cauliflower, French Beans and Truffle
Mash Potatoes***
—
Tase of Mascarpone and Dolcelatte
Cheese
—
Hurtwood Profiteroles
Fresh Local Raspberry Panna Cotta
Lemon and Vanilla Bread and Butter Pudding
—
£95.00 per person
£45.00 children under 13

Boxing Day Grand Buffet Lunch

Hot and Cold Starters
Meat, Fish, Vegetarian, gluten Free and
Vegan options
—
Hot and Cold Mains
Fish, Meat and Vegetarian
—
Desserts on the Buffet
—
£25.50 per person
£15.00 children under 13

New Year's Eve Tasting Menu 2019

Mixed Antipasti
—
Taste of Flamed Parmesan and Black
Winter Truffle Risotto in a Parmesan
Wheel
—
Choice of
Stinging Nettle Ravioli with Homemade
Sage Butter
Fish Casserole
Pork Fillet stiffed with Sausage wrapped
with Pancetta in a Chiatni Jus
Served with Seasonal Vegetables
—
Tiramisu
Raspberry Panna Cotta
Tase of Mascarpone and Dolcelatte Cheese
—
£41.50 per person
£25.00 children under 13