



## How to Book:

Our Premises will be festively decorated and will be taking Christmas Party bookings from now onwards until the last week in January 2024. Larger corporate parties are welcome, please email for a larger pre-order template sheet.

A non-refundable deposit of £10.00 for Christmas Parties and for Boxing Day per person secures your Booking. Boxing Day sitings will be between 12pm and 4pm.

Payment in full for Boxing Day is required by the 20th of December. Your deposit will be acknowledged and deducted from your final bill.

To secure your reservation please complete the appropriate booking form and return with your deposit/payment making any cheques payable to The Guinea.

We look forward to seeing you during the festive period and will do our best to make sure that you enjoy your visit.

A great selection of beers, wines and spirits are available to complement your meal. Hot beverages to be ordered on the day i.e. Teas and Coffees.

If you require a Gluten Free Option please notify us at the time of booking.



## Christmas Party

### Lunch and Dinner Menu

Adults: 2 Course £25.95  
3 Course £32.95  
Children under 12: 2 Course £12.95  
3 Course £18.95

#### Starters

Homemade Roasted Tomato & Cranberry Soup (GF/V)  
Finished with Herb Croûtons & Rustic Ciabatta

Northampton's Famous Brixworth Pâté (GF)

With a Homemade Sweet Chilli Jam, Dressed Leaves & Herb Crostinis

Homemade Seabass, Lime & Ginger Fishcake (GF)

Served with a Citrus Mayonnaise & Dressed Leaves

Golden Crumbed Brie Wedges

With a Cranberry, Port & Red Onion Chutney, Dressed Leaves

#### Mains

Traditional Roast Turkey Crown (GF)

Served with Pigs in Blankets, Cranberry Stuffing, Goose Fat Roasted Potatoes, Honey Roasted Parsnips & a Rich Roast Turkey Gravy

Herb Roasted Pork Loin (GF)

Served with a Rustic Apple Stuffing, Dauphinoise Potatoes & a Rich Bramley Cider Jus. Finished with a Port Cracking/Black Pepper Crumb

Both above Main Courses Served with

Braised Red Cabbage, Steamed Carrots & Brussels Sprouts

Cajun Roasted Salmon Fillet (GF)

Served with Buttered New Potatoes, Dressed Leaves & a Cajun Oil

Hearty Root Vegetable & Butternut Stew (GF/V)

Slow Cooked Homemade Hearty Root Vegetable/Butternut Stew, Served with Creamed Potato & Rustic Ciabatta

#### Desserts

Traditional Christmas Pudding (GF/V)

Finished with Brandy Sauce

Trillionaires Chocolate Toffee Tart (GF/V)

Sweet Chocolate Pastry Case, Filled with Chocolate Ganache & Toffee Sauce.

Finished with Vanilla Ice Cream

Fresh Fruit Salad (GF/V)

A Medley of Fresh Fruits, Served with Fresh Cream

Baked Rum & Raisin Cheesecake (GF/V)

Crunchy Biscuit Base, Topped with a Rich Baked New York Style Cheesecake, with Lashings of Rum & Raisins. Served with Fresh Cream



## Boxing Day

Adults: 2 Course £36.95 3 Course £42.95  
Children under 12: 2 Courses £13.95  
3 Course £17.95

#### Starters

Homemade French Onion Soup  
Finished with Cheese Croûtons

Tempura King Prawns and Salmon  
Served with a Soy Chilli and Lime Dip

Pan Fried Garlic Mushrooms (GF/V)

Crushed in a Creamy Tarragon Sauce, Served on a Toasted Bruschetta

Wild Pheasant & Apple Brandy Pâté

With a Spiced Apple Chutney and Herb Crostinis

#### Mains

Slow Cooked Boxing Day Beef Stew

Served with a Medley of Roast Vegetables, A Rich Red Wine, Garlic and Thyme Sauce, Creamed Potato and Calf Green Beans

Homemade Chicken Wellington

Filled with a Cranberry & Mushroom Stuffing wrapped in Puff Pastry with a Mushroom & Thyme Sauce. Served with Dauphinoise Potato and Buttered French Beans & Tender Steam Broccoli

Pan Fried Seabass Fillet (GF)

Served with Pan Roasted Tender Stem Broccoli, Cherry Tomatoes, New Potatoes, Finished with a Citrus Dill Dip.

Homemade Vegetarian Mexican Chilli Platter (GF/V)

Consists of Vegetarian Chilli, Steamed Rice, Guacamole, Sour Cream, Nachos and Cream Cheesed Stuffed Peppers

#### Desserts

Cheese & Biscuits (GF)

Served with Chutney and Fresh Fruit

Chocolate Lumpy Bumpy

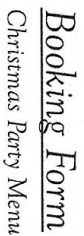
With Fresh Cream

Lemon Meringue Pie

With Fresh Cream

After Eight Cheesecake

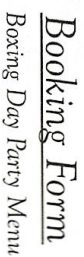
With Fresh Cream



## Booking Form

## Christmas Party Menu

SIMPLY COMPLETE THE BOOKING FORM BELOW AND RETURN WITH THE APPROPRIATE DEPOSIT		Name:
Starters:		
Homemade Roasted Tomato & Cranberry Soup		
Northampton's Famous Britsworth Pate		
Homemade Seabass, Lime & Ginger Fishcake		
Golden Crumbled Brie Wedges		
Mains:		
Traditional Roast Turkey Crown		
Herb Roasted Pork Loin		
Cajun Roasted Salmon Fillet		
Hearty Root Vegetable & Butternut Stew		
Desserts:		
Traditional Christmas Pudding		
Trillionaires Chocolate Toffee Tart		
Fresh Fruit Salad		
Baked Rum & Raisin Cheesecake		



## Booking Form

## Boxing Day Party Menu

SIMPLY COMPLETE THE BOOKING FORM BELOW AND RETURN WITH THE APPROPRIATE DEPOSIT		Name:
Starters:		
Homemade French Onion Soup		
Tempura King Prawns and Salmon		
Pan Fried Garlic Mushrooms		
Wild Pheasant and Apple Brandy Paté		
Mains:		
Hearty Slow Cooked Beef Stew		
Homemade Chicken Wellington		
Pan Fried Sea bass Fillet		
Vegetarian Mexican Chilli Platter		
Desserts:		
Cheese & Biscuits		
Chocolate Lumpy Bumpy		
Lemon Meringue Pie		
After Eight Cheesecake		



THE GUINEA  
MOGGERHANGER

## 2023 CHRISTMAS MENU

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