

## CHRISTMAS MENU

Names

Please fill out  
your names and  
tick the boxes  
corresponding  
with your order

Soup					
Salad					
Crab cake					
Chicken Liver pate					
Camembert					
Turkey					
Pork Loin					
Stew					
Wellington					
Tuna Steak					
Sticky Toffee					
Tiramisu					
Crumble					
Roulade					
Fine Cheeses					

Name:

Number:

Email:

Party Size:

## BOXING DAY MENU

Names

Please fill out  
your names and  
tick the boxes  
corresponding  
with your order

Soup					
Garlic Mushrooms					
Ham Hock					
Baked Camembert					
Fishcake					
Lamb Shank					
Chicken Kiev					
Salmon & Spinach Wellington					
Roasted Butternut Squash & Wilted Kale Risotto					
Lemon Cheesecake					
Crumble					
Profiteroles					
"The Guinea's" Raspberry Sponge					
Fine Cheeses					

Name:

Number:

Email:

Party Size:



# THE GUINEA Christmas Menu

**The Guinea  
Bedford Road  
Moggerhanger  
MK44 3RG**





**Two Course**, including Regular Tea or Coffee & Mini Mince Pie - £31.95

**Three Course**, including Regular Tea or Coffee & Mini Mince Pie - £37.95

### Boxing Day Menu:

**Two Course**, including Tea or Coffee & Mini Mince Pie - £34.95

**Three Course**, including Tea or Coffee & Mini Mince Pie - £39.95

### **Regular Tea or Coffee,**

Served with a Mini Mince Pie  
Tables will be dressed with Christmas Decorations

**A Glass of Mulled Wine - £5.95**

**A Glass of Winter Pimms - £7.95**

## How to book

Please fill out the corresponding form on the back of this menu and hand it to one of our staff at least a week before your booking.

To secure your booking, please enclose a non-refundable deposit of £10 per person.

Christmas at the Guinea starts on the Tuesday 25th November and lasts until Saturday the 3rd, January '26

### **GET IN TOUCH**

☎ 01767 640388

🌐 <https://www.guineamoggerhanger.co.uk>

@ guineamoggerhanger@gmail.com

## Starters

**Homemade Roasted Parsnip & Sweet Potato Soup...**  
*Finished with Parmesan Croutons & Served with Fresh Crusty Bread*

**Parma Ham, Mulled Wine Poached Pear & Goats Cheese Salad...**  
*Finished with a Wholegrain & Citrus Dressing*

**Spiced Crab Cakes...**  
*Golden Crumbed Crab Cakes, Served with Dressed Leaves & Finished with a Sweet Chilli Dipping Sauce*

**Chicken Liver & Brandy Pate...**  
*Topped with a Redcurrant Jelly, Served with Herb Crostini & Dressed Leaves*

**Panko Crumbed Mini Camembert...**  
*Served with Dressed Leaves and a Cranberry Port Glaze*

## Main

**Roast Local Turkey Crown...**  
*Served with Cranberry Stuffing, Pigs in Blankets, Honey Glazed Parsnips, Goose Fat Roasted Potatoes and a Rich Roast Gravy*

**Char-Grilled Pork Loin Steak...**  
*Served with Caramelised Apple Rings, Black Pudding & Creamed Mashed Potato. Finished with an Apple Cider Sauce*

**"The Guinea's" Christmas Stew...**  
*Tender Beef, Cooked with Root Vegetables, Baby Onions, Red Wine & Thyme. Served with Creamed Potato*

**Butternut Squash, Lentil & Almond Wellington...**  
*Butternut Squash & Lentil Duxelle, Wrapped in Puff Pastry. Served with Steamed Green Vegetables, Pan Roasted New Potatoes & a Rustic Tomato Sauce*

*All the Above main courses are served with Braised Red Cabbage with Apple,  
Brussel Sprouts with Chestnuts and Honey Roasted Carrots*

**Pan Seared Tuna Steak...**  
*Pan Seared Tuna Steak, Served with Ratatouille Vegetables & Roasted New Potatoes. Finished with a Balsamic Glaze*

## Dessert

**Sticky Toffee Christmas Pudding**, Finished with Vanilla Custard  
**Tiramisu Torte**, finished with Baileys Cream

**Apple & Blackberry Crumble**, Topped with an Oats/Cinnamon Crumb, finished with Custard

**Chocolate Orange Roulade**, Finished with Fresh Cream  
**Selection of Fine Cheeses**, Celery, Apple, Toasted Walnuts, Sweet Chilli Jam,  
*Served with Water Biscuits  
(£5 Supplement for the Cheese option)*

# **BOXING DAY MENU**

## Starters

**Homemade Chicken & Vegetable Soup...**  
*Rustic Croutons, Fresh Crusty Bread and Butter*

**Pan Fried Garlic Mushrooms...**  
*Finished in a Creamy Garlic Sauce, on a Herb Infused Crostini*

**Ham Hock & Chicken Terrine...**  
*Pressed Ham Hock & Chicken, Blended with Honey Mustard.  
Served with Piccalilli, Toasted Ciabatta and Dressed Leaves*

**Baked Camembert, Topped with Cranberries & Walnuts...**  
*Served with Warmed Dipping Ciabatta Bread*

**Golden Crumbed Florentine Fishcake...**  
*Smoked Haddock with a Cheddar Cheese Melt, Golden Crumbed, Served with Dressed Leaves*

## Main

**Slow Cooked Lamb Shank...**  
*Slow Cooked Shank of Lamb Cooked with a Medley of Root Vegetables, Baby Onions, Red Wine & Rosemary. Finished with Creamed Potato  
(£5 Supplement)*

**Homemade Chicken Kiev...**  
*Panko Crumbed Chicken Breast, Filled with Garlic Butter  
Served with Braised Red Cabbage, Fine Green Beans, Creamy Garlic Mushroom Sauce & Dauphinoise Potatoes*

**Salmon & Spinach Wellington...**  
*Puff Pastry Wrapped Salmon with a Spinach & Prawn Sauce  
Served with Tender-stem Broccoli, Roasted Cherry Vine Tomatoes and Herb Roasted New Potatoes*

**Roasted Butternut Squash & Wilted Kale Risotto...**  
*Finished with Rocket, Fresh Parmesan Shavings & Served with Rustic Garlic Bread*

## Dessert

**Citrus Lemon Cheesecake**, Finished with Fresh Cream  
**Pear & Ginger Crumble**, Served with Vanilla Custard  
**Salted Caramel Profiteroles**, Finished Baileys Cream  
**"The Guinea's" Raspberry Jam Sponge**, Vanilla Custard  
**Selection of Fine Cheeses**, Celery, Apple, Toasted Walnuts, Sweet Chilli Jam,  
*Served with Water Biscuits  
(£5 Supplement for the Cheese option)*