

How to Book your Meal



2 Courses £29.95 3 Courses £34.95 for our Christmas party menu

A non-refundable deposit of £10.00 for Christmas Parties and for Boxing Day per person secures your Booking.

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



Savoury Selection

Turkey, Stuffing & Cranberry Mayonnaise
Honey Roasted Gammon Ham, Spiced Apple Chutney.
Summerset Brie, Caramelised Onion Chutney & Baby Spinach Pinwheel
Mini Potted Smoked Mackerel, Apple Horseradish & Melba Toast

Sweet Selection

Warm Fruit Scone, Fruit Preserve & Clotted Cream
Winter Berry Spiced Eton Mess Shot, with Ginger & Cinnamon
Rich Iced Christmas Cake Slice
Mini Victoria Sponge, Fresh Cream & Strawberry Jam
Salted Caramel Chocolate Brownie
Mini Minced Pies.

All served with a selection of Tea/Coffee
Served Tuesday to Saturday from 3pm until 6pm
£25.95 per Head, we will need a £10 non-refundable deposit per head
Redeemable on the day. Served between the 19th November to the 4th January

Christmas Party

Roasted Parsnip & Sweet Potato Soup
Served With Fresh Crusty Bread, Butter and finished with Croutons

Poached Pear, Blue Cheese and Beetroot Salad
Served with Dressed Leaves and finished with Orange Vinaigrette

British Duck Liver Parfait With Cointreau Glaze
Toasted Crostini's, Dressed Leaves & Caramelised Onion Chutney

Smoked Salmon Parcel.
Filled with Salmon & Cream Cheese Mousse, Served with Dressed Leaves, Brown Bread & Butter

Mains

Turkey & Trimmings
Roast Turkey Crown, Pigs in Blankets, Goose Fat Roasted Potatoes, Honey Roasted Parsnips, Seasonal Vegetables & a Rich Turkey Gravy

Pan Fried Duck Breast with Roasted Chicory
Served with Dauphinoise Potatoes, Finished with a Sweet Red Wine sauce.

The Guinea's Slow Cooked Beef Stew
Cooked with Root Vegetables, Red wine, Garlic & Thyme
Served with Creamed Potato

Butternut Squash, Lentil & Almond Wellington
Served with Seasonal Vegetables, Roast Potatoes & A Roasted Tomato Sauce

All Above served with Braised Red Cabbage, Buttered Carrots & Brussel Sprouts

Searred Tuna Steak with Pomegranate & Pistachio Salad
Served with Dressed Leaves, New Potatoes & Balsamic Dressing

Desserts

Christmas Pudding
Gluten Free Christmas Pudding Served with Brandy Sauce
Bread & Butter Pudding
Luxury Bread & Butter Pudding Served with Custard

Lumpy Bumpy
Dark Chocolate Songe, Milk Chocolate Moose, Topped with Vanilla Cream and coated with Dark Chocolate Ganash

Trillionaires Tart
Cookie Crumb Base topped with Caramel and Dark Chocolate Ganache



2 Courses £34.95 3 Courses £43.95

Boxing Day Starters

Roasted Squash & Apple Soup
Finished with Cheddar Croutons, Fresh Bread & Butter

Beetroot Infused Smoked Salmon
Dressed Leaves, Caramelised Onion Chutney, Herb Toasted Crostini's

Wild Pheasant & Apple Brandy Pate
Dressed Leaves with Horseradish Crème Fraiche
Seeded Brown Bread & Butter

Bubble & Squeak Potato Cakes
Topped with a Poached Egg, Finished with Hollandaise Sauce & Fresh Chives

Mains

Individual Pork Wellington
Pork Tenderloin with Prosciutto, Sauteed Mushrooms & Shallots, Wrapped in Puff Pastry. Finished with a Rich Dijon Mustard Sauce, Dauphinoise Potatoes & Seasonal Vegetables.

Coq au Vin
Rich Chicken Stew with Bacon Lardons, Mushrooms & Shallots, Slow Cooked in Red Wine, Served with Creamed Potato & Seasonal Vegetables

Pan Fried Seabass Filets
Wilted Baby Spinach, Tender-Stem Broccoli, Cherry Tomatoes & Garlic Crushed New Potatoes, Finished with Balsamic Glaze.

Vegetable Roast with Apricots & Goats Cheese
Dressed Salad Leaves, Garlic Crushed New Potatoes, Finished with Pea Shoots & Pesto oil.

Desserts

Christmas Pudding
Gluten Free Christmas Pudding Served with Brandy Sauce
Salted Caramel, Irish Cream & Cappuccino Cheesecake
Served with pouring Cream
Classic Fruit Salad
Apple, Orange, Grapes & Banana Served with Pouring Cream
Cheese & Biscuits Selection
Somerset Brie, Long-Clawson Stilton and Extra Mature Cheddar with a Selection of Crackers served with Chilli Jam



Booking Form

CHRISTMAS PARTY MENU

SIMPLY COMPLETE THE BOOKING FORM BELOW AND RETURN WITH THE APPROPRIATE DEPOSIT.

NAME

SOUP					
PARFAIT					
PEAR SALAD					
SALMON PARCEL					
TURKEY					
DUCK					
BEEF STEW					
WELLINGTON					
CHRISTMAS PUDDING					
BREAD & BUTTER PUDDING					
LUMPY BUMPY					
TART					



Booking Form

BOXING DAY MENU

SIMPLY COMPLETE THE BOOKING FORM BELOW AND RETURN WITH THE APPROPRIATE DEPOSIT.

NAME

SOUP					
SMOKED SALMON					
PATE					
POTATO CAKES					
WELLINGTON					
COQ AU VIN					
SEABASS					
VEG ROAST					
CHEESECAKE					
FRUIT SALAD					
CHEESE & BISCUITS					

CHRISTMAS PUDDING

NAME:.....
 TELEPHONE NUMBER:
 EMAIL:.....
 NUMBER IN PARTY:.....
 DEPOSIT ENCLOSED:.....

2024



SPECIAL

Menu

CHRISTMAS

THE GUINEA MOGGERHANGER

Bedford Road, Moggerhanger,
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