

Group Bookings at The Guildford Arms



Join us with your friends, family, and colleagues, and enjoy our special group menus in a friendly and welcoming atmosphere.

Select your favourite dishes from our Buffet, Sharing or Finger Food Menus.

We have a range of areas in our pub that are perfect for [Group Bookings and Parties](#):

Our Garden View Room is perfect for 15 to 22 people. It is situated on the Ground Floor, and as the name suggests, it looks directly over our Sunken Garden.

The Kitchen Dining Room, which seats 20 to 25 people, is next to our open-plan kitchen, so you can see our fantastic chefs in action.

Our Garden Room can accommodate 30 people. Fitted with heaters and a retractable roof and windows it's the perfect place to host a small gathering.

We can also offer the Kitchen & Garden Room together for bookings of 50 people.

Finally, our Sunken Secret Garden has protected & heated areas for 100 covers.

Please note a minimum charge applies.

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SHARING MENU OPTIONS SPRING 2024 - £38 per person

How it works:

We start with Mezze platters, served to the table with side plates. The mezzes are designed for 4 people to share per platter.

After that we serve sharing dishes to the table consisting of 3 "mains" and 2 side dishes. The food is served in large platters and bowls for the guests to help themselves from. Please choose from the options below.

To finish we served individually plated desserts. Choose 1 dessert and, if required, 1 vegan dessert, from the options below.

Please see the next page for a sample menu.

MAINS – Select 2 option from the dishes below

- Option 1 – Lamb Shoulder, slow cooked with Rosemary, Garlic, Cumin, Sherry Vinegar
- Option 2 – Free-Range Chicken, charcoal grilled with Wild Garlic Salsa Verde
- Option 3 – Duck Confit with Sage Jus
- Option 4 – Pork Belly, roasted with Fennel & Wild Garlic
- Option 5 – Roast Loch Duart Salmon with Tomato Sauce & Samphire

VEGGIE & VEGAN MAINS – Select 1 option from the dishes below

- Option 1 - Imam Bayildi – Aubergine, Red Onion, Peppers, Cumin, Coriander – VEGAN
- Option 2 – Charcoal Grilled Asparagus with Toasted Almonds & Lemon Oil - VEGAN
- Option 3 – Broad Bean Falafel with Rocket, Lemon & Tahini Dressing - VEGAN

SIDES – Select 2 options from the dishes below

- Option 1 – Jersey Royals with Mint & Olive Oil - VEGAN
- Option 2 – Heritage Carrots roasted with Red Onion, Honey & Thyme - VEGAN
- Option 3 – Spring Greens with Garlic & Butter Beans - VEGAN
- Option 4 – Purple Broccoli with Chilli & Crispy Shallots - VEGAN
- Option 5 - Potato & Celeriac Dauphinoise
- Option 6 - Roast Jerusalem Artichoke & Jersey Royals, Spring Onion, Balsamic Dressing

DESSERTS – Select 1 option from the dishes below plus a Vegan option.

- Option 1 – Rhubarb & Almond Tart with Vanilla Whipped Cream
- Option 2 - White Chocolate Chip & Pistachio Brownie, Whipped Cream
- Option 3 - Vegan Chocolate & Date Torte with Whipped Oat Cream – VEGAN
- Option 4 - Rhubarb, Almond & Polenta Cake with Honey Yoghurt
- Option 5 - Coconut, Passion Fruit & Lime Cake with Coconut Yoghurt - VEGAN
- Option 6 - Neals Yard Cheeses with Crackers & Chutney

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Sample Sharing Menu – Spring 2024 £38 per person

Mezze Platter

the perfect way to start your meal in a relaxed & convivial style

Hummus with Olive Oil & Smoked Paprika, Flat Bread
Chorizo with House Pickles, Kiln Smoked Salmon Pate with Watercress
Seasonal Arancini, Butter Beans with Winter Tomatoes & Marjoram
Gordal Olives, Guindilla Chillies, Artichoke

Sharing Dishes

3 delicious dishes, served to the table, for the guests to help themselves

Lamb Shoulder, slow cooked with Rosemary, Garlic, Cumin, Sherry Vinegar

Roast Loch Duart Salmon with Tomato Sauce & Samphire

Charcoal Grilled Asparagus with Toasted Almonds & Lemon Oil - VEGAN

Sharing Sides

seasonal side dishes served to the table

Roast Jerusalem Artichoke & Jersey Royals, Spring Onion, Balsamic Dressing - VEGAN

Purple Broccoli with Chilli & Crispy Shallots - VEGAN

Dessert

plated dessert with a vegan option

Rhubarb, Almond & Polenta Cake with Honey Yoghurt

Coconut, Passion Fruit & Lime Cake with Coconut Yoghurt - VEGAN

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BUFFET MENU OPTIONS SPRING 2024 - £30 per person

How it works:

The buffet is laid out with Bread & Dips, Main Course Platters and Seasonal Sides. Please choose 3 main platters & 3 seasonal sides from the options below.

To finish we served individually plated desserts. Choose 1 dessert and 1 vegan dessert, if required, for your guests from the options below.

Please see the next page for a sample menu.

BREAD & DIP

Red Onion Focaccia with Hummus, Olive Oil & Smoked Paprika

MAIN COURSE PLATTERS – Select 3 options from the dishes below

Option 1 - Freshly baked Seasonal Quiche – SERVED WARM

Option 2 – Honey Roast Ham with Celeriac Remoulade

Option 3 - Charcuterie Platter – Chorizo, Serrano Ham, Fennel Salami, House Pickles

Option 4 - Kiln Roasted Salmon with Watercress, Lemon & Aioli

Option 5 - Seasonal Arancini – SERVED HOT

Option 6 - Falafel, Lemon, Tahini Sauce – VEGAN - SERVED HOT

Option 7 - Charcoal Grilled Lemon & Garlic Chicken – SERVED HOT

Option 8 - Imam Bayildi – Aubergine, Onion, Peppers, Cumin – VEGAN/SERVED HOT

SEASONAL SIDES – Select 3 options from the dishes below

Option 1 - Jersey Royals with Mint & Olive Oil - VEGAN - SERVED HOT

Option 2 - Spring Slaw with Celeriac, Rainbow Carrots, Pomegranate & Lime

Option 3 - Beetroot Salad with Carrot, Chickpea, Spinach, Walnut, Yoghurt, Coriander

Option 4 - Orzo Pasta Salad with Roast Asparagus, Feta, Fresh Herbs, Lemon

Option 5 - Charcoal Grilled Purple Broccoli with Chilli & Crispy Shallots

Option 6 - Potato & Celeriac Dauphinoise – SERVED HOT

DESSERTS – Select 1 option from the dishes below

Option 1 – Rhubarb & Almond Tart with Vanilla Whipped Cream

Option 2 - White Chocolate Chip & Pistachio Brownie, Whipped Cream

Option 3 - Vegan Chocolate & Date Torte with Whipped Oat Cream – VEGAN

Option 4 - Rhubarb, Almond & Polenta Cake with Honey Yoghurt

Option 5 - Coconut, Passion Fruit & Lime Cake with Coconut Yoghurt - VEGAN

Option 6 - Neals Yard Cheeses with Crackers & Chutney

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Sample Buffet Menu - Spring 2024 £30 per person

Savoury

Red Onion Focaccia with Hummus, Olive Oil & Smoked Paprika

Warm Seasonal Quiche

Honey Roast Ham with Celeriac Remoulade

Kiln Roasted Salmon with Watercress, Lemon & Aioli

Jersey Royals with Mint & Olive Oil

Spring Slaw with Celeriac, Rainbow Carrots, Pomegranate & Lime

Orzo Pasta Salad with Roast Asparagus, Feta, Fresh Herbs, Lemon

Dessert

White Chocolate Chip & Pistachio Brownie, Whipped Cream

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FINGER FOOD MENU SPRING 2024

This menu is designed for groups that want an informal party where guests are predominately standing and mingling.

The food is laid out on platters with small side plates and napkins.

Please select from the choices below for the entire group to share. Prices are per person.

Please see the next page for a sample menu.

Selection of 6 £21 Selection of 8 £26 Selection of 10 £30

SAVOURY

Charcoal Grilled Flatbread, Beetroot Borani, Feta, Dill

Flatbread, White Bean Puree, Winter Tomatoes, Balsamic Vinegar - VEGAN

Kiln Salmon Pate, Horseradish, Watercress, Crostini

Mushroom, Rosemary & Taleggio Arancini

Mini Pork Sausage Rolls with Tomato Ketchup

Mini Vegan Sausage Rolls with Tomato Ketchup - VEGAN

Salmon & Chive Fishcakes, Aioli, Red Amaranth

Spanakopita - Spinach, Egg, Ricotta & Feta in Filo

Chicken Burger Sliders, Kimchi, Baby Gem, Tomato, Mayo

Falafel, Tahini Dressing, Coriander Cress

SWEET

Pavlova, Whipped Cream, Rhubarb

Treacle Tart with Whipped Cream

White Chocolate Chip & Hazelnut Brownie, Whipped Cream

Vegan Chocolate & Date Torte with Whipped Oat Cream - VEGAN

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Sample Finger Food Menu - Spring 2024 Choice of 8 @ £26 per person

Savoury

Flatbread, White Bean Puree, Winter Tomatoes, Balsamic Vinegar - VEGAN

Mushroom, Rosemary & Taleggio Arancini

Mini Pork Sausage Rolls with Tomato Ketchup

Spanakopita - Spinach, Egg, Ricotta & Feta in Filo

Chicken Burger Sliders, Kimchi, Baby Gem, Tomato, Mayo

Falafel, Tahini Dressing, Coriander Cress, Flatbread – VEGAN

Sweet

Mini Treacle Tart with Whipped Cream

Vegan Chocolate & Date Torte with Whipped Oat Cream - VEGAN

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Some helpful details:

- Wine prices range from £27 to £55.
- Sparkling wine prices range from £34 to £74.
- Draught beer & bitters range from £5.80 to £6.50 per pint.
- We are a 6-minute walk from Greenwich DLR.
- An optional 10% service charge will be added to your bill.
- A £20 per head deposit is required to secure the booking.
- Please arrange for all food to be pre-ordered at least 7 days in advance.
- Any changes to the pre-order need to be confirmed at least 24 hours before the event. Please note - your final bill will be based on the pre-order so it's very important you notify us of any cancellations.

Provenance - our ingredients are sourced from farmers & producers committed to sustainability & high welfare.

- Meat from Down Lands in Surrey & Drings Butchers in Greenwich.
- Fish from Ellis & Jones in Greenwich.
- Smoked Fish from Lambton & Jackson in Essex.
- Free Range Eggs from Farm Gate in Kent.
- Fruit & Veg from Natoora & Le Marche.
- Cheese from Neal's Yard Dairy.