

## Group Bookings at The Guildford Arms



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

# Group Bookings at The Guildford Arms

## **SHARING MENU OPTIONS WINTER 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 1 vegan dessert, if required, for your guests 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 Lemon & Garlic
- Option 3 – Venison, braised with Red Wine, Shallots, Bay & Thyme
- Option 4 – Pork Belly, roasted with Fennel & Sage
- Option 5 - Harissa Salmon, baked with Preserved Lemon & Coriander

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

- Option 1 - Imam Bayildi – Aubergine, Red Onion, Peppers, Cumin, Coriander – VEGAN
- Option 2 – Cauliflower, roasted with Kimchi, Cumin & Coriander Cress - VEGAN
- Option 3 - Falafel with Rocket, Lemon & Tahini Dressing - VEGAN

### **SIDES – Select 2 options from the dishes below**

- Option 1 - Potatoes roasted with Rosemary & Shallots - VEGAN
- Option 2 – Butternut Squash, Rainbow Carrots & Red Onion, Honey & Thyme - VEGAN
- Option 3 - Cavolo Nero with Garlic & Butter Beans - VEGAN
- Option 4 - Braised Red Cabbage with Cinnamon & Bay - VEGAN
- Option 5 - Potato & Turnip Dauphinoise
- Option 6 - Roasted Jerusalem Artichoke with Leek, Chives & Roast Garlic Dressing

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

- Option 1 - Treacle 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 - Orange, 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 – Winter 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

Harissa Salmon, baked with Preserved Lemon & Coriander

Imam Bayildi – Aubergine, Red Onion, Peppers, Cumin, Coriander – VEGAN

### **Sharing Sides**

*seasonal side dishes served to the table*

Potatoes roasted with Rosemary & Shallots – VEGAN

Cavolo Nero with Garlic & Butter Beans - VEGAN

### **Dessert**

*plated dessert with a vegan option*

Treacle Tart with Vanilla Whipped Cream

Vegan Chocolate & Date Torte with Whipped Oat Cream – VEGAN

# Group Bookings at The Guildford Arms

## **BUFFET MENU OPTIONS WINTER 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 - Potatoes roasted with Rosemary & Shallots – SERVED HOT

Option 2 - Winter 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 Cauliflower, Leek, Feta, Fresh Herbs

Option 5 - Charcoal Grilled Broccoli with Chilli & Crispy Shallots

Option 6 - Potato & Turnip Dauphinoise – SERVED HOT

### **DESSERTS – Select 1 option from the dishes below**

Option 1 - Treacle 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 - Orange, 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 - Winter 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

Potato & Turnip Dauphinoise

Winter Slaw with Celeriac, Rainbow Carrots, Pomegranate & Lime

Beetroot Salad with Carrot, Chickpea, Spinach, Walnut, Yoghurt, Coriander

### Dessert

White Chocolate Chip & Pistachio Brownie, Whipped Cream

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### **FINGER FOOD MENU WINTER 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 - Winter 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.