

CHRISTMAS MENU

Names

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

Soup					
Brixworth Pate					
Crispy Duck					
Fishcake					
Turkey					
Salmon					
Pork Belly					
Stuffed Peppers					
Xmas Pudding					
Tiramisu					
Choc Pudding					
Crumble					
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					
Camembert					
Chicken					
Prawns					
Lamb					
Chicken					
Seabass					
Wellington					
Ginger Pudding					
Mousse					
Cheese Cake					
Crumble					

Name: _____

Number: _____

Email: _____

Party Size: _____



THE GUINEA

Christmas Menu

The Guinea
Bedford Road
Moggerhanger
MK44 3RG






Christmas MENU

Two Course, including Regular Tea or Coffee & Mini Mince Pie - £35.95

Three Course, including Regular Tea or Coffee & Mini Mince Pie - £42.95

Boxing Day Menu:

Two Course, including regular Tea or Coffee & Mini Mince Pie - £44.95

Three Course, including regular Tea or Coffee & Mini Mince Pie - £49.95

Children's Menu also available for 12 and under.
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 booking 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 24th November, until Saturday the 9th, January '27

Please speak with a member of staff about any allergies.

GET IN TOUCH



01767 640388



www.guineamoggerhanger.co.uk



guineamoggerhanger@gmail.com

Starters

Homemade Minestrone Soup

Thick & Hearty Minestrone with Winter Vegetables, Beans & Pasta Served with Fresh Crusty Bread & Butter (V & GF Available)

Famous Brixworth Pate

Ever Popular Brixworth Pate, Served with Homemade Sweet Chilli Jam, Melba Toast & Dressed Leaves (GF Available)

Crispy Duck Salad with Plum Sauce

Warm Duck Salad, with Tossed Green Leaves, Coriander Leaves, Spring Onions, Blood Orange Segments, Pomegranate Seeds, Roasted Cashew Nuts & Toasted Sesame Seeds, Finished with a Plum Sauce Dressing (GF)

Florantine Haddock Fishcake

Smoked Haddock filled with Cheddar Cheese Sauce, wrapped in Gluten Free Breadcrumbs, Finished on a Rocket Parmesan Salad

Main

Roast Turkey Crown with All the Trimmings

Home Roasted Turkey Crown, Served with Goose Fat Roasted Potatoes, Honey Roasted Parsnips, Pigs in Blankets, Cranberry Stuffing, Served with Braised Red Cabbage, Buttered Carrots & Brussel Sprouts with Chestnuts (GF Available)

Homemade Salmon En Crouete

Poached Salmon Fillet Smothered in Creamy Cheese, Leek & Fresh Dill Wrapped in Puff Pastry. Served with Roasted Cherry Tomatoes, Fresh Asparagus & Buttered New Potatoes

Pan Seared Salt & Chilli Pork Belly

Crispy Salt & Chilli Pork Belly, Served with Tenderstem Broccoli, Braised Red Cabbage Dauphinoise Potatoes, Finished with Spiced Apple Sauce (Gluten Free)

Stuffed Bell Peppers

Stuffed Bell Peppers, Filled with Mediterranean Cous Cous, Finished with Mature Cheddar. Served on a Bed of Ratatouille Vegetables (Vegetarian & Gluten Free. VG Option Available)

Dessert

Traditional Christmas Pudding Finished with Brandy Sauce
(GF Available)

Rich & Creamy Tiramisu Served on a Bed of Tia Maria Cream
Warm Chocolate Fondant Pudding Finished with a Brandy Pouring Cream (GF)

Bramley Apple & Christmas Spiced Crumble Finished with a Vanilla Custard, Cheese & Biscuits

A Selection of Fine Cheeses, served with Water Biscuits, Grapes, Celery, Homemade Sweet Chilli Jam & Leaves **Supplement £5.00** (GF Available)

To Finish...

Regular Tea or Coffee,
Mini Mince Pie

BOXING DAY MENU

Starters

Homemade Roasted Butternut & Crispy Onion Soup
Served with Fresh Crusty Bread & Butter (V & GF Available)

Roasted Camembert with Walnuts, Rosemary & Maple
Served with Warm Ciabatta & Cranberry/Port Sauce (V & GF Available)

Tempura Chicken with Sweet Chilli Jam
Served with Homemade Sweet Chilli Jam, upon Dressed Leaves (GF)

Bloody Mary Prawn & Smoked Salmon Cocktail
Dressed Prawns, in our homemade Bloody Mary Sauce, Smoked Salmon, Dressed Leaves & Brown Bread & Butter (GF Available)

Main

Slow Cooked Lamb Shank

Cooked with Root Vegetables in a Rich Red Wine & Cranberry Gravy, Served with Buttered Creamed Potato (GF)

Homemade Chicken Kiev

Filled Chicken Breast with Garlic Butter & Golden Panko Crumbed, Served with Buttered Green Beans, Roasted Cherry Tomatoes, Dauphinoise Potatoes. Finished with a Creamy Mushroom Tarragon Sauce

Pan Fried Seabass

Pan Fried Seabass Fillet, Cooked in Citrus/Herb Butter. Served with Tenderstem Broccoli, French Beans, Roasted Cherry Tomatoes & Buttered New Potatoes (GF)

Butternut Squash & Lentil Wellington

Wrapped in Puff Pastry, Served with Braised Red Cabbage, Green Beans, Roasted Cherry Tomatoes & Homemade Tomato Salsa (V)

Dessert

Sticky Ginger Pudding Finished with Vanilla Custard
Baileys Double Chocolate Mousse Finished with Fresh Raspberries & Chocolate Shavings (GF)

Cinnamon Swirl Cheesecake Finished with Brandy Cream
Bramley Apple & Winter Berry Crumble Finished with Vanilla Custard

To Finish

Regular Tea or Coffee,
Mini Mince Pie