



We are now taking bookings for Christmas 2017.

For group bookings we are offering 2 special set price menus. These menus are available to all bookings consisting of 12 guests and over. To make a group booking please call us on 0208 691 6293 or email us mail@theguildfordarms.co.uk

- Menu A is £25 and is available from Tuesday to Sunday.
- Menu B is £33 and is available from Tuesday to Sunday.
- The 2nd floor Map Room is available for the exclusive use of larger groups (between 20 & 40 guests).
- We are a 6 minute walk from Greenwich DLR.
- Christmas crackers are included.
- An optional 10% service charge will be added to your bill.
- A £200 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.

We hope to see you this Christmas.



Christmas Menu A

£25

Sourdough bread & whey butter

spiced squash soup, yogurt, coriander

smoked mackerel pate, pickled cucumber, watercress, sourdough crostini

heritage beets, stichelton, walnuts, mustard leaves

turkey, chestnut stuffing, duck fat potatoes, parsnip & sprout tops

roast hake, creamed spinach, heritage potatoes & salsify

wild mushroom arancini, artichoke, leeks, roast garlic dressing

quince, apple & almond crumble with clotted cream

chocolate and almond cake, crème fraiche, salted caramel

panettone bread & butter pudding, custard

cheeses: stichelton, montgomery cheddar, brie, chutney & oat cakes +£2



Christmas Menu B

£33

Sourdough bread & whey butter

stichelton soufflé, bitter leaves, pear, walnuts

crispy duck, prune jam, celeriac remoulade, mustard leaves

heritage beets, cured salmon, sorrel & horseradish

turkey, chestnut stuffing, duck fat potatoes, parsnip & sprout tops

sea bass, jerusalem artichoke, salsify, kale, watercress

wild mushroom pithivier, truffle puree, cavolo nero, celeriac

chocolate and almond cake, crème fraiche, salted caramel

pecan tart with vanilla bourbon ice cream

clementine & ginger trifle

cheeses: stichelton, montgomery cheddar, brie, chutney & oat cakes