

THE GUILDFORD ARMS
GREENWICH



Private Parties

Private Parties at The Guildford Arms

At The Guildford Arms we have a number of options available for large groups and parties. Our top floor private room is the perfect setting for a canapé party or private dinner party. It can accommodate up to 50 people standing or up to 40 people sitting.

In the summer our sunken garden is the perfect setting for an alfresco celebration. The lawn and surrounding terraces can be divided and reserved.

The freshest ingredients

We understand that the basis for good food is good ingredients. We take care to establish the provenance of all our ingredients to ensure the food we create is produced from the best ingredients available.

All our ingredients are sourced from local suppliers who share our passion for freshness and quality. Our meat is free-range and comes from farms with a good track record for consistency and high standards, our poultry comes from reputable sources in England and France, and our fish is delivered fresh each morning from the coast. We have daily fruit and vegetable deliveries to ensure we are only working with the freshest produce.

Whether it is a canapé party or a sit down 5-course tasting menu all our dishes will be based around seasonal ingredients (locally produced where possible).



Our menus

We offer a range of menus to suit your requirements. The sample menus are included to give you an idea of structure and cost. We are always happy to tailor make a menu to suit your event.

Canapés

Our canapés are designed to be fresh and vibrant with a refined balance of textures, colours and flavours.



Finger Food

Our finger food is perfect when you require something a little more substantial. Like our canapés they look and taste amazing.

Hot & Cold Buffet

Our delicious, freshly prepared food, is beautifully presented and ready to be served or for your guests to help themselves to.

Bowl Food

Bowl food is an ideal way to give your guests a light snack without the need for seating.

3 Course Meals

Our set price seasonal menus start at £22 for 2 courses, £27 for 3 courses.

Canapé List

Earthy

Baby jacket potatoes with Goats Cheese Puree & Tapanade	£1.50
Red Onion Tarte Tatin with Tapenade	
Smoked Haddock Fish Cake with Aioli	
Smoked Salmon, Crème Fraiche & Beetroot on Blini with Fresh Chives	
Tiger Prawn Cocktail with Cos lettuce in Filo	£2.00
Mini Chicken, Leek & Mushroom Pie	
Cornish Crab with Avocado Salsa & Coriander in Filo	
Smoked Eel, Beetroot & Crème Fraiche on Chive Pancake	
Mini Ground Beef Cheeseburger with Tomato Relish	
Skewered Marinated Tiger Prawn with Lemon Mayonnaise	
Truffled Oyster Mushroom En Croute	

Punchy

Salmon & Spring Onion Teriyaki	£1.50
10-spice Chicken, Ginger & Coconut Spring Rolls	
Spiced Lamb Kofte Kebab with Lemon Yoghurt	
Spiced Aubergine & Potato Samosa	
Spicy Chick Pea Cake with Avocado Puree & Cherry Tomato	
Tiger Prawn, Mango & Coriander Skewers with Chilli Jam	£2.00
Vegetable Tempura with Aromatic Dipping Sauce	
Peking duck, Spring Onion & Cucumber Rolls with Hoisin Sauce	
Marinated Tuna & Pickled Vegetable Roll, Coriander, Sesame Seeds	£2.50
Seared Beef fillet, Watermelon, Wasabi, Coriander & Pickled Ginger	

Luxurious

Cornish Crab with Avocado Salsa & Coriander in Filo	£2.00
Pheasant Terrine & Onion Marmalade on Brioche Crouton	
Seared Beef, Toasted Brioche, Horseradish cream	
Smoked Salmon Royale with Quail Egg & Hollandaise Sauce	
Foie Gras Parfait on Toasted Brioche	£2.50
Steamed Lobster, Avocado Puree & Basil in Filo	

Sweet

Warm Chocolate Brownie with Whipped Cream	£1.50
White Chocolate Chip & Hazelnut Brownie with Whipped Cream	
Mini Bread & Butter Pudding with Mascarpone	
Mini Pavlova with Vanilla Whipped Cream & Fresh raspberry	
Chocolate Truffles	
Mini Treacle Tart with Ginger & Lemon Whipped Cream	
Mini Pecan Tart	

Finger Food

Our freshly prepared finger food is presented on platters for a buffet style light meal. We offer a selection of cold platters from £12 per person, or a selection of hot & cold platters from £14 per person.

Sandwiches

Honey Roast Ham Sandwiches with Piccalilli
Smoked Salmon, Cream Cheese & Watercress
Brie & Plum Tomato
Grated Carrot, Baby Spinach, Roast Red Onion & Homous

Cold

Sausage Rolls with Dijon Mustard
Goats' Cheese & Artichoke Tart with Pesto
Leek & Gruyere Tartlets
Irish Salmon En Croute with Roast Garlic Mayonnaise
Red Onion Tarte Tatin with Tapanade
Black Olive Foccacia with Parma Ham
Honey Roast Ham with French Bread & Mustard
Cheese Platter with Oat Cakes & Chutney
Poached Salmon with Chopped Chives & Lime Mayonnaise
Skewered Marinated Tiger Prawn with Chilli Jam

Hot

Cumberland Chipolatas with English Mustard
Smoked Haddock Fish Cake with Aioli
Chicken, Leek & Mushroom Pie
10-spice Chicken, Ginger & Coconut Spring Rolls
Spiced Lamb Kofte Kebab with Lemon Yoghurt
Spiced Aubergine & Potato Samosa
Spicy Chick Pea Cake with Avocado Puree & Cherry Tomato
Truffled Oyster Mushroom en Croute
Mini Ground Beef Cheese Burgers with Tomato Relish

Sweet

Warm Chocolate Brownie with Whipped Cream
White Chocolate Chip & Hazelnut Brownie with Whipped Cream
Mini Bread & Butter Pudding with Mascarpone
Mini Pavlova with Vanilla Whipped Cream & Fresh raspberry
Mini Treacle Tart with Ginger & Lemon Whipped Cream
Mini Pecan Tart

Bowl Food

Cold

Chicken Caesar Salad with Cos, French Beans & Shaved Parmesan	£3.50
Poached Scottish Salmon, New Potatoes, Fresh Chives, Caper Dressing	
Slow Roasted Tomato with Rocket, Buffalo Mozzarella & Pesto	
Penne Salad, Roast Red Peppers, Baby Spinach, Crumbled Feta	
Tiger Prawn Cocktail with Iceberg Lettuce, Lime & Paprika Crostini	£4.00
Seared Tuna "Nicoise" with Quails Egg , French Beans & Black Olives	

Hot

Tomato & Aubergine Curry with Pilau Rice, Coriander & Yogurt	£3.50
Penne with Roasted Mediterranean Vegetables & Crumbled Goats Cheese	
Butternut Squash & Sage Risotto with Shaved Parmesan	
Coconut Laksa with Chicken Dumplings, Bok Choi, Noodles, Crispy Shallots	
Duck Confit with Puy Lentils, Spiced Red Cabbage & Balsamic Jus	£4.00
Roast Lemon Thyme Chicken, Pommes Puree, Roast Garlic Gravy	
Lamb Tagine with Couscous, Roast Red Pepper & Pickled Lemon	
Beef & Red Wine Stew with Horseradish Dumplings & Savoy Cabbage	
Spiced Chicken Breast with Potato & Pea Curry, Red Lentil Sauce	
Chicken, Coconut & Coriander Curry with Noodles, Fresh Coriander	
Seared Salmon with Potato Gnocchi, Basil & Tomato Coulis	£4.50
Grilled Goan Spiced Mackerel with Baby Spinach & Red Lentil Dahl	
Crispy Chinese Duck with Sticky Rice, Spring Onions, Black Bean Sauce	
Seared Beef Fillet, Parmentier Potatoes, Spinach, Mustard Vinaigrette	£5.00
Pan-fried Wild Sea Bass, Aubergine Baked with Tomato, Basil & Cream	
Roasted Wild Halibut, Fondant Potato, Shallot Puree, Lemon Thyme Veloute	

Sweet

Eton Mess with Vanilla Whipped Cream & Fresh Strawberries	£3.50
Dark Chocolate Pots	
Vanilla, Honey & Yoghurt Bavarios	
Rice Pudding with Poached Rhubarb	
White Chocolate Cheesecake with Fresh Raspberries	
Lemon Grass Pannacotta with Cardamom Roasted Fig	£4.00
Mini bread & Butter Pudding with Mascarpone	
Apple Crumble with Vanilla Ice Cream	
Chocolate & Baileys Tiramisu	

Cold Buffet

Earthy

£15 per person

Main Dishes

Dressed Poached Irish Salmon
Goats' Cheese & Red Onion Tart with Pesto
Honey Roast Ham

Side Dishes

Mixed Leaf Salad
Couscous & Roast Mediterranean Vegetable Salad
Salad of Mixed Tomatoes, Red Onion & Basil Salad
New Potato, Shallot, Caper & Parsley Salad with Lemon Mayonnaise
Rosemary Bread

Desserts

Chocolate Brownie with Crème Fraiche (or Seasonal Dessert)

Punchy

£17 per person

Main Dishes

Salmon Poached with Lemon Grass & Coriander, Lime Mayonnaise
Grilled Marinated Chicken with Chilli & Ginger
Goats Cheese, Baby Spinach & Roast Red Pepper Tart

Side Dishes

Spiced Lemon Couscous
Chickpea, Roast Red Pepper & Basil salad
Baby Spinach & Red Onion Salad
Rocket with Lemon Vinaigrette
Black Olive Bread

Desserts

White Chocolate & Hazelnut Chip Brownie with Whipped Cream

Luxurious

£19 per person

Main Dishes

Smoked Salmon, Chive & Mascarpone Quiche
Cold Roast Sirloin of Irish Beef with Horseradish Cream
Marinated Artichokes with Grilled Mediterranean Vegetables

Side dishes

New Potato, Red Onion & Chive Salad
Rocket & Baby Spinach Salad
Cos & Shaved Parmesan Salad
Cucumber & Vine Tomato Salad
Black Olive & Tomato Bread

Desserts

Pavlova with Passion Fruit Cream & Fresh Raspberries

Hot Buffet

Earthy

£17 per person

Main Dishes

Beef Bourguignon

Roast Corn Fed Chicken with Garlic & Thyme

Oyster Mushroom Lasagne

Side Dishes

Mixed Salad with Tomato & Red Onion Couscous with Roasted Mediterranean Vegetables

Basmati Rice Roasted New Potatoes with Rosemary & Garlic

Desserts

Chocolate Brownie with Crème Fraiche

or

Pannetonne Bread & Butter Pudding with Mascarpone Custard

Punchy

£19 per person

Main Dishes

Moroccan Braised Lamb with Pickled Lemon

Corn Fed Chicken Tagine

Marinated Salmon Brochettes

Slow Cooked Aubergine with Indian Spices

Side Dishes

Spiced Lemon Couscous Chickpea, Roast Red Pepper & Basil Salad Rocket with Lemon

Vinaigrette Pilau rice Warm coriander & garlic bread

Desserts

Pecan Tart or Chocolate Brownie with Whipped Cream

Luxurious

£21 per person

Main Dishes

Roast Rib of Irish Beef with Yorkshire Pudding & Red Wine Gravy

Slow Roast Leg of Welsh Lamb with Rosemary & Garlic

Wild Mushroom Tart with Rocket & Shaved Parmesan

Side Dishes

Roast Potatoes Steamed Seasonal Vegetables Green Salad Warm French Bread

Desserts

Dark Chocolate Tart with Crème Fraiche

Pavlova with English Strawberries or Vanilla Pannacotta with Fresh Raspberries

Spring Group Menu

Warm Bread with Olive Oil

Asparagus Soup with Crème Fraiche & Basil

Warm Tart of Goats Cheese & Red Onion, Rocket, Balsamic Vinaigrette

Cod & Horseradish Fishcakes with Green Salad & Tartar Sauce

Roast Corn Fed Chicken with Dauphinoise Potato, Spring Greens, French Beans, Thyme Gravy

Roasted Lamb Chump with Pea Puree, Jersey Royals, Glazed Carrots, Rosemary Jus

Seared Scottish Salmon with Chive Mash, Leeks, Roast Cherry Tomato Sauce

Spring Vegetable Risotto with Shaved Parmesan & Basil Dressing

White Chocolate & Hazelnut Chunk Brownie with Vanilla Ice Cream & Chocolate Sauce

Orange Crème Brulee with Cardamom Shortbread

Rhubarb Crumble with Vanilla Custard

Selection Of Cheeses with Fruit Chutney & Oat Cakes

2 courses £22 3 courses £27

A discretionary 10% service charge will be added to your bill.

Summer Group Menu

Warm Bread with Olive Oil

Pea Soup with Mint Crème Fraiche

Warm Tart of Buffalo Mozzarella & Roast Red Pepper with Rocket & Pesto

Salmon Fishcakes with Watercress & Aioli

Roast Corn Fed Chicken with Dauphinoise Potato, Spring Greens, French Beans, Thyme Gravy

Roasted Lamb Chump with Pea Puree, Fondant Potato, Glazed Carrots, Rosemary Jus

Peterhead Cod with Chive Mash, Leeks, Roast Cherry Tomato Sauce

Red Onion & Sun-dried Tomato Tarte Tatin, Rocket Salad & Basil Foam

White Chocolate & Hazelnut Chunk Brownie with Vanilla Ice Cream & Chocolate Sauce

Orange Crème Brulee with Almond Biscotti

Pavlova with English Berries & Vanilla Whipped Cream

Selection Of Cheeses with Fruit Chutney & Oat Cakes

2 courses £22 3 courses £27

A discretionary 10% service charge will be added to your bill.

Autumn Group Menu

Warm Bread with Olive Oil

Beetroot Soup with Yoghurt & Toasted Cumin

Warm Tart of Goats Cheese & Red Onion, Rocket, Balsamic Vinaigrette

Smoked Haddock Fishcakes with Wilted Spinach & Watercress Sauce

Roast Corn Fed Chicken with Galette Potato, Savoy Cabbage, Roast Carrots, Thyme Gravy

Barbary Duck Confit with Braised Red Cabbage, Puy Lentils, Roast Parsnips, Red Wine Jus

Butter Roasted Cod with Fondant Potato, Shallot Puree, French Beans, Parsley Veloute

Wild Mushroom Ravioli with Squash Puree, Buttered Spinach, Parmesan, Truffle Cream

White Chocolate & Hazelnut Chunk Brownie with Vanilla Ice Cream & Chocolate Sauce

Treacle Tart with Lemon Ice Cream

Apple Crumble with Vanilla Custard

Selection Of Cheeses with Fruit Chutney & Oat Cakes

2 courses £22 3 courses £27

A discretionary 10% service charge will be added to your bill.

Winter Group Menu

Warm Bread with Olive Oil

Cauliflower Soup with Fresh Chives & Truffle Oil

Roquefort Soufflé with Saffron Poached Pear, Roast Hazelnuts, Frisee, Pear Cider Vinaigrette

Smoked Haddock & Mussel Risotto with Chive Veloute Cream

Roast Corn Fed Chicken with Dauphinoise Potato, Savoy Cabbage, Roast Carrots, Thyme Gravy

Barbary Duck Confit with Braised Red Cabbage, Puy Lentils, Roast Parsnips, Red Wine Jus

Butter Roasted Cod with Buttered Leeks, Mash Potato, Roast Salsify, Watercress Sauce

Wild Mushroom Lasagne with Squash Puree, Roasted Globe Artichoke, Roast Garlic Cream Sauce

White Chocolate & Hazelnut Chunk Brownie with Clotted Cream Ice Cream & Chocolate Sauce

Apple, Quince, Coconut and Almond Crumble with Vanilla Custard

Vanilla Crème Brulee with Cardamom Shortbread

Selection Of Cheeses with Fruit Chutney & Oat Cakes

2 courses £22 3 courses £27

A discretionary 10% service charge will be added to your bill.

Prices for 2013

There are no hire charges for private parties but we do operate a minimum spend policy on certain days. All parties require a £200 deposit to secure the date.

Top floor private room:

£250 – Events ending before 6.30.

£400 - Tuesday to Thursday evening.

£750 - Friday & Saturday evening.

Garden

We have a top deck, mid-terrace and bottom terrace all available for hire. For larger functions we also have a lawn area.

As a general rule the garden requires a minimum spend of £250 per area for each 4 hour period. This rule does depend on time of year, date and other requirements.

In the event of bad weather we will reserve the function room as back up.

Contact us

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