

THE GUINEA GRILL

www.theguinea.co.uk

The Boardroom at The Guinea is an atmospheric pine panelled room located on the first floor of the historical building that dates back to 1423. Large bay window, patterned carpet and framed pictures of many influential people who used to live in this area of Mayfair enhance the atmosphere. Seating up to 22 people around one oval table, the Boardroom is ideal for any type of formal business lunch or dinner, client entertaining or social occasions such as birthdays or small weddings.

Capacity

The capacity of the room is 22 people seated around one oval table. We can accommodate up to 28 people when seated around three tables.

Room hire

The Boardroom can be hired free of charge for parties dining from one of our private dining menus. We require a minimum of 8 guests for lunch, or 12 guests for dinner. It is available to book from 12pm to 5pm for lunch and from 6pm to 11pm for dinner.

Menus

The Guinea is famous for its grill and award winning pies. Our meat is specially selected Scotch Beef from Aberdeenshire. We have recently added new cut to our steak selection, namely the Porterhouse steak which is dry aged for 28 days and comprises prime sirloin and tender fillet separated by a T-bone.

Selection of private dining menus is available.

Parties of up to 10 guests can choose from the following menus:

Full a La Carte

Set Menu A (£38.50), B (£46.50) or C (£55.50)

Parties of 10 to 14 guests can choose from the following menus:

Boardroom a La Carte Menu

Set Menu A (£38.50), B (£46.50) or C (£55.50)

Rib of Beef (£52 – minimum of 14 guests)

Parties of 15 up to 28 guests:

Set Menu A (£38.50), B (£46.50) or C (£55.50)

Rib of Beef (£52 – minimum of 14 guests)

Menus change every 8 weeks to reflect the seasonal offer.

Wine list

We have an extensive choice of classic Bordeaux and Burgundy, as well as other wines from around the world including fantastic Chateau Musar from Bekka Valley in Lebanon. Our famous sommelier Farid will be delighted to help you to find the right wine to suit the occasion. An excellent selection of Champagne for pre-dinner drinks is available, as well as choice of Ports and Dessert wines matched with our cheese and dessert selection

Extras

There is 42" inch plasma screen for presentations. We will provide the connecting cable. Laptop has to be brought in by the organiser.

There is also an iPod docking station available, iPod or mp3 player must be supplied by the client.

Decorations

Fresh flowers and candles are supplied by The Guinea. We can also provide place cards or personalized menus at no extra charge.

www.theguinea.co.uk, e: guinea@youngs.co.uk

T: 020 7409 1728

30 Bruton Place, Mayfair

LONDON W1J 6NL

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SET MENU A

£38.50

Bloody Mary Spiced Tomato Soup
Rocket, Parmesan & Balsamic Onion Salad

3 times National Champion Steak & Kidney Pie, *Homemade Chips*
Steak & Mushroom Pie, *Homemade Chips*
Roast Chicken *with Sage Stuffing, Creamed Cabbage and Roast New Potatoes*
Pan Fried Trout *served with Olive & Caper Butter*

Summer Pudding
Ice Cream

Coffee & Chocolates

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SET MENU B
£46.50

Bloody Mary Spiced Tomato Soup
Smoked Mackerel Pate, Apple Chutney and Homemade Pickles
Salad of Brie, Bacon, Spinach and Grapes

3 times National Champion Steak & Kidney Pie, Homemade Chips
Steak & Mushroom Pie, Homemade Chips
5oz Fillet of Beef with Horseradish Mash, Wild Mushroom and Red Wine Sauce
Roast Chicken with Sage Stuffing, Creamed Cabbage and Roast New Potatoes
Pan Fried Trout served with Olive & Caper Butter

French Beans, Broccoli and Glazed Carrots

Summer Pudding
Ice Cream
Fine English Cheeses

Coffee & Chocolates

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SET MENU C

£55.50

Fresh Asparagus, Hollandaise
Scottish Smoked Salmon, London Cure
Crayfish Crab Cocktail

16 oz Aberdeenshire Rib Eye Steak, *Homemade Chips*
3 times National Champion Steak & Kidney Pie, *Homemade Chips*
Steak & Mushroom Pie, *Homemade Chips*
Roast Chicken *with Sage Stuffing, Creamed Cabbage and Roast New Potatoes*
Pan Fried Trout *served with Olive & Caper Butter*

French Beans, Broccoli and Glazed Carrots

Summer Pudding
Ice Cream
Fine English Cheeses

Coffee & Chocolates

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Sample BOARDROOM A LA CARTE MENU (Maximum of 14 guests)

APPETIZERS

Caesar Salad	£7.10
Fresh Asparagus	£11.20
Crayfish Crab Salad	£11.85
Bloody Mary Spiced Tomato Soup	£7.10
Scottish Smoked Salmon	£12.20
Smoked Mackerel Pate, Apple Chutney, Homemade Pickles	
Rocket, Parmesan & Balsamic Onion Salad	£7.60
Salad of Brie, Bacon, Spinach and Grapes	

PRIME SCOTCH BEEF



Sirloin	12oz	£31.00	16oz	£40.00
Rib Eye	16oz	£29.65		

SIDES

Mash / Chips	£4.00
Mixed Seasonal Vegetables	£4.00
Mixed or Green Salad	£4.60
Tomato & Red Onion Salad	£4.60

MAINS

Steak & Kidney Pie / Steak & Mushroom Pie	£14.85
Roast Chicken <i>with Sage Stuffing, Creamed Cabbage and Roast New Potatoes</i>	£
5oz Fillet of Beef <i>with Horseradish Mash, Wild Mushroom and Red Wine Sauce</i>	£24.00
Pan Fried Trout <i>served with Olive & Caper Butter</i>	£17.95
(v) Gnocchi <i>with Mushrooms & Asparagus in a Rustic Tomato Sauce</i>	£14.25

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Sample **Roast Rib of Beef Menu**
(Minimum of 14 people)

£52

Scottish Smoked Salmon, *London Cure*



Roast Rib of Aberdeen Angus Beef , *Served with Roast Potatoes,*

Glazed Carrots & Broccoli, Yorkshire pudding



Sticky Toffee Pudding, *Clotted Cream*



Coffee & Chocolates

Boardroom Wine list

(Please note this is only a sample wine list; please contact us if you wish to see the full wine list.)

Champagne

110	Louis Barthelemy Brut Amethyste Brut Rosé	n. v.	£47.00
112	Louis Barthelemy Brut Amethyste	n.v.	£42.00

White Wine

300	Pouilly Fumé La Chanteraine Henri Bourgeois France	2007	£38.00
305	Churton Sauvignon Blanc Malborough	2008	£31.00
309	Mission Estate Sauvignon Blanc Marlborough	2009	£26.00
312	Gavi Balbi Soprano, Italy	2009	£21.00
501	Meursault Domaine Michelot, Burgundy France	2007	£60.00
507	Puligny Montrachet Gérard Chavy, Burgundy France	2008	£65.00
508	Pouilly Fuisse Baronne du Chatelard, Burgundy France	2008	£38.00

Red Wine

913	Château du Chatelard Fleurie	2009	£30.00
1007	Château Haut Mallet Bordeaux Supérieur ORGANIC, France	2006	£31.00
1008	Moulin D'Angludet Margaux	2005	£67.00
1073	Château Roc de Bernon, St. Emilion	2006	£29.00
1075	Château Lalande Cru Bourgeois Listrac, Medoc France	2004	£34.00
1103	Gigondas Domaine Raspail-Ay, Rhône France	2007	£45.00
1108	Château Musar Bekka Valley	2003	£55.00
1109	Terra Mater Merlot Maipo Valley	2009	£22.00
2016	Château Tour de Pez, Cru Bourgeois, Saint Estephe	2005	£67.00

Port and Dessert Wine

	Taylor's Port, Late Bottled	2004	£32.00
601	Muscat de Beaumes de Venise, Domaine de Coyeux Rhône	2005	£21.45
604	All Saints Muscat		£26.05