



THE GUINEA GRILL

Est. 1952

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 one 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 one the following menus:

Boardroom a La Carte Menu

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

Rib of Beef (£55– minimum of 14 guests)

Parties of 15 up to 28 guests can choose one the following menus:

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

Rib of Beef (£55– minimum of 14 guests)

Menus change every 8 weeks to reflect the seasonal offer. We can also provide canapés upon arrival or an extra cheese course for additional charge.

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.

For more photos of the Boardroom go to <http://theguinea.co.uk/the-guinea-gallery.php?gallery=3821>

All Boardroom reservations, provisional or confirmed, are subject to the following Terms and Conditions.

30 Bruton Place, LONDON W1J 6NL

T: 020 7409 1728; F: 020 7491 1442

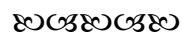
guinea@youngs.co.uk www.theguinea.co.uk

THE GUINEA GRILL

Est. 1952

SET MENU A
£38.50

Pumpkin soup, Blue Cheese Cream
Rocket, Parmesan & Balsamic Onion Salad



3 times National Champion Steak & Kidney Pie, *Homemade Chips*
Steak & Mushroom Pie, *Homemade Chips*
Pork Escalope *with Sage Butter, Roast Carrots and Wholegrain Mustard Mash*
Sea bass *with Chili Greens and Aubergine Crisps*
(v) Potato Gnocchi *with Portobello Mushroom & Herb Cream*



Baked Cherry and Lemon Tart, *Black Cherry Compote*
Salted Caramel Ice Cream *with Caramelized Banana*



Coffee & Chocolates

30 Bruton Place, LONDON W1J 6NL
T: 020 7409 1728; F: 020 7491 1442
guinea@youngs.co.uk www.theguinea.co.uk

THE GUINEA GRILL

Est. 1952

SET MENU B £46.50

Pumpkin soup, Blue Cheese Cream
Chicken Liver, *Wild Mushroom Sautee and Brioche Toast*
Smoked Halibut *with Celeriac, Celery and Apple Salad*

⌘⌘⌘⌘⌘⌘

Pork Escalope *with Sage Butter, Roast Carrots and Wholegrain Mustard Mash*
Sea bass *with Chili Greens and Aubergine Crisps*
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*
(v) Potato Gnocchi *with Portobello Mushroom & Herb Cream*

⌘⌘⌘⌘⌘⌘

French Beans, Broccoli and Glazed Carrots

⌘⌘⌘⌘⌘⌘

Baked Cherry and Lemon Tart, *Black Cherry Compote*
Salted Caramel Ice Cream *with Caramelized Banana*
Fine English Cheeses, *served with Guinea Chutney and Biscuit Assortment*

⌘⌘⌘⌘⌘⌘

Coffee & Chocolates

30 Bruton Place, LONDON W1J 6NL
T: 020 7409 1728; F: 020 7491 1442
guinea@youngs.co.uk www.theguinea.co.uk

THE GUINEA GRILL

Est. 1952

SET MENU C

£55.50

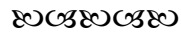
Fresh Asparagus, Hollandaise
Scottish Smoked Salmon, London Cure
Crayfish Crab Cocktail



16 oz Aberdeenshire Rib Eye Steak, *Homemade Chips*
3 times National Champion Steak & Kidney Pie, *Homemade Chips*
Steak & Mushroom Pie, *Homemade Chips*
Pork Escalope *with Sage Butter, Roast Carrots and Wholegrain Mustard Mash*
Sea bass *with Chili Greens and Aubergine Crisps*
(v) Potato Gnocchi *with Portobello Mushroom & Herb Cream*



French Beans, Broccoli and Glazed Carrots



Baked Cherry and Lemon Tart, *Black Cherry Compote*
Salted Caramel Ice Cream *with Caramelized Banana*
Fine English Cheeses, *served with Guinea Chutney and Biscuit Assortment*



Coffee & Chocolates

30 Bruton Place, LONDON W1J 6NL
T: 020 7409 1728; F: 020 7491 1442
guinea@youngs.co.uk www.theguinea.co.uk

THE GUINEA GRILL

Est. 1952

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

APPETIZERS

Caesar Salad	£7.10
Fresh Asparagus	£11.20
Crayfish Crab Salad	£11.85
Pumpkin soup, Blue Cheese Cream	£7.10
Scottish Smoked Salmon, London Cure	£12.20
Chicken Liver, <i>Wild Mushroom Sautee and Brioche Toast</i>	£7.50
Rocket, Parmesan & Balsamic Onion Salad	£7.60
Smoked Halibut <i>with Celeriac, Celery and Apple Salad</i>	£8.50

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
Pork Escalope <i>with Sage Butter, Roast Carrot Purée and Apple Mash</i>	£17.95
Sea bass <i>with Chili Greens and Aubergine Crisps</i>	£18.50
5oz Fillet of Beef <i>with Horseradish Mash, Wild Mushroom and Red Wine Sauce</i>	£24.00
(v) Potato Gnocchi <i>with Portobello Mushroom & Herb Cream</i>	£14.25

THE GUINEA GRILL

Est. 1952

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

£55

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

30 Bruton Place, LONDON W1J 6NL
T: 020 7409 1728; F: 020 7491 1442
guinea@youngs.co.uk www.theguinea.co.uk