



Guildford Manor

HOTEL · VENUE · SPA

WINTER SUNDAY MENU

We pride ourselves in using local ingredients to offer a menu inspired by simple yet hearty cuisine,
using the finest seasonal ingredients.



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TO START

WARM BREAD SELECTION (VG) £6
olive oil & balsamic vinegar

SOUP OF THE DAY (VG) [GFO] £8
toasted bread & butter

DUCK & PORK TERRINE £9
cranberries, pistachio, crunchy Winter salad, toasted sourdough

SOY, BEETROOT & SILENT POOL RYE GRAIN VODKA GRAVLAX [GFO] £11 (*£3)
fennel & dill salad, horseradish cream, caper berries, melba toast

CHIPOTLE OYSTER MUSHROOMS (VG) [GF] £8
peanut sauce, baby leeks

HONEY, ROSEMARY & GARLIC BAKED CAMEMBERT (V) £17
red onion jam, toasted ciabatta
*(not included in set menu)

TO FOLLOW

All roasts served with roast potatoes, selection of vegetables & Yorkshire Pudding & homemade gravy

SLOW COOKED ORCHARD FARM PORK BELLY, BURNT APPLE PUREE [GFO] £18

STRIP LOIN OF BRITISH BEEF COOKED IN CRACKED BLACK PEPPER & SEA SALT [GFO] £20 (*£2)

LEMON & THYME SUFFOLK CHICKEN SUPREME [GFO] £18

GOAT'S CHEESE WITH SWEET POTATO, WILD MUSHROOM & SPINACH WELLINGTON (V) £17

SOY, MISO & GINGER GLAZED SALMON [GF] £23 (*£5)
spicy grilled bok choy, edamame & wild rice

TO FINISH

SUGAR PLUM WINTER PAVLOVA [GF] £9
almond brittle

STICKY TOFFEE PUDDING £9
muscovado & vanilla ice cream

PISTACHIO & RASPBERRY BAKEWELL TART £9
Cornish raspberry ripple ice cream

VEGAN DARK CHOCOLATE MOUSSE (VG) [GF] £9
coco nibs, passion fruit, chamomile

SELECTION OF BRITISH CHEESES TO SHARE (V) £12 (*£3)
Artisan biscuits, grapes, celery sticks, homemade tomato chutney

A discretionary 12.5% service charge will be added to your bill

*denotes supplement fee for guests on a 2 course set menu

Please inform staff member of any dietary requirements