





30 Bruton Place,

LONDON

W1J 6NL

T: 020 7409 1728

guinea@youngs.co.uk

www.theguinea.co.uk

The Boardroom at The Guinea is an atmospheric antique pine paneled room located on the first floor of this historic 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 28 people, 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 21 people seated around one oval table. We can accommodate up to 28 people when seated around three tables.

Menus

The Guinea is famous for its grill and award winning pies. We have a number of set menus available in the Boardroom.. Menus change to reflect the seasonal offer.

Wine list

We have an extensive choice of wines from around the world. Our fabulous sommelier Massimo 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 to match 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>



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TERMS AND CONDITIONS

All Boardroom reservations, provisional or confirmed, are subject to the following terms and conditions.

MENUS

1. All menu prices are inclusive of VAT at the standard rate
2. All menu prices are subject to 12.5% service charge
3. **Menu Options**
 - i. Full A La Carte is available for parties of 16 or less Mon - Sat
 - ii. Sunday A La Carte is available on Sundays only
 - iii. **Please note four Porterhouse steaks and four Dover Sole are reserved for each A La Carte party. If you require more Porterhouse cuts or Dover Soles you must preorder three working days in advance**
 - iv. Menu A £41.50 pp. – Lunch Reservations Mon – Sat only
 - v. Menu B £54.50 pp.
 - vi. Menu C £64.50 pp.
 - vii. Rib of Beef Menu £64.50 pp is available for parties of 16 or more
 - viii. Canapé £6.00 pp. (3 canapés)
 - ix. Extra cheese course £5.50 pp.
4. Only one of the above menus is to be chosen per group
5. The Guinea reserves the right to change the content of the menu without prior notice
6. If the party wish to pay via BACS payment the funds must be cleared 10 working days in advance of the booking
7. No more than three credit/debit cards may be used per bill.

ROOM HIRE

Minimum number of guests required:

Lunch Parties

Minimum 8

Dinner Parties

12 people and above

A minimum spend may be imposed.

ROOM HIRE TIMES

Lunch: 12:00 – 17:00

Dinner: 18:00 – 23:00

CONFIRMATION

1. All bookings are treated provisional until a completed booking form including credit/debit card details has been received.
2. Confirmation of final numbers is required 24 hours in advance
3. This confirmed number is the minimum number for which you will be charged. In the case of the number of guests dropping below the final numbers stated 24 hours prior to the event you will be charged for the menus of the amount stated. If the client fails to update the numbers, they will be charged on the basis of the confirmed number of guests stated in the most recent correspondence.

CANCELLATION

1. 8 - 14 Days prior to the function - £250.00 cancellation fee is applicable
2. 0 - 7 Days prior to the function - £500.00 cancellation fee is applicable

BILL PAYMENT

1. The entire bill must be settled on the date of the event

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2. Settlement can be either by personal or company credit card or by cash
3. **The Guinea will only accept a maximum of 3 credit/debit cards against a single bill.**

DAMAGE OR LOSS

The Guinea will make a charge for excessive damage or breakages.

PRICES

1. The Guinea reserves the right to change prices currently stated
2. Prices quoted at the time of booking will be honored.

PLEASE NOTE

1. As per the Liquor Licensing Law, members of The Guinea staff will be unable to serve liquor to any intoxicated person either in the Bar or in The Boardroom
2. The Guinea reserves the right to refuse entry into the premises of any members of any party who are intoxicated.
3. If such a situation arises and the function is cancelled, it will be treated as a late cancellation and £500 cancellation charge is applicable
4. Fresh flowers and candles are provided by The Guinea at no extra charge. *Please note these are property of the Guinea Grill and will be charged to the above card (charge of up to £70) if removed by a member of the party without our consent.*
5. Place cards can be supplied by The Guinea at no extra charge.
6. The Guinea Grill provides an iPod dock and plasma TV but cannot guarantee this will be compatible with the guest's electrical equipment. It is advised that guests find a date prior to their event to come and check their equipment is compatible. The Guinea Grill accepts no liability if the electrical equipment is not functional on the day.

PLEASE SIGN BELOW TO CONFIRM YOU AGREE WITH THE ABOVE TERMS AND CONDITIONS

NAME IN PRINT

SIGNATURE:

DATE:



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OTHER REQUIREMENTS:

ROOM SET-UP REQUIREMENTS: _____

(Maximum of 21 guests around 1 table, party of 24 will be seated around 2 tables, party of 25 – 28 people will be seated around 3 tables)

NAME CARDS REQUIRED: _____

ACCESSIBILITY REQUIREMENTS: _____

By signing below you confirm you read and agree to the Terms and Conditions.

NAME IN PRINT

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Roast Rib of Beef Menu

(Minimum of 16 diners)

£64.50

STARTERS

Prawn cocktail

Scottish smoked salmon with capers

Rabbit terrine with celeriac purée

MAINS

Roast rib of specially selected 28-day aged beef

Served with Yorkshire pudding, roast potatoes, carrots, Brussels sprouts, broccoli
with almonds, and gravy

DESSERT

Sticky toffee pudding with vanilla ice cream

Cranberry and lemon sorbet

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Menu C
£64.50

STARTERS

Prawn cocktail

Scottish smoked salmon with capers

Rabbit terrine with celeriac purée

MAINS

16oz Yorkshire rib eye steak with beef dripping chips

Three times national champion steak and kidney pie with beef dripping chips

Steak and mushroom pie with beef dripping chips

Turbot with beurre blanc

Pork belly with a baked apple

(v) Mushroom and radicchio risotto

DESSERT

Sticky toffee pudding with vanilla ice cream

Treacle tart with crème fraîche and cranberry coulis

Brown butter and pecan ice cream

Cranberry and lime sorbet

Saint-Luc brie de meaux, Keens cheddar and Sainte-Nectaire
served with grapes, figs and a biscuit assortment

...

Coffee and chocolates

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Menu B
£54.50

STARTERS

Soup of the day

Duck liver and pork pâté en croute

Treacle gravlax with pickled cucumber

MAINS

5oz fillet of beef with horseradish mash, wild mushroom and red wine sauce

Three times national champion steak and kidney pie with beef dripping chips

Steak and mushroom pie with beef dripping chips

Turbot with beurre blanc

Pork belly with a baked apple

(v) Mushroom and radicchio risotto

DESSERT

Sticky toffee pudding with vanilla ice cream

Treacle tart with crème fraîche and cranberry coulis

Brown butter and pecan ice cream

Cranberry and lime sorbet

Saint-Luc brie de meaux, Keens cheddar and Sainte-Nectaire
served with grapes, figs and a biscuit assortment

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Coffee and chocolates

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Menu A – Available for lunch reservations Mon – Sat only

£41.50

STARTERS

Soup of the day

Rocket, parmesan and balsamic onion salad

MAINS

Three times national champion steak and kidney pie with beef dripping chips

Steak and mushroom pie with beef dripping chips

Turbot with beurre blanc

Pork belly with a baked apple

(v) Mushroom and radicchio risotto

DESSERT

Sticky toffee pudding with vanilla ice cream

Brown butter and pecan ice cream

Cranberry and lime sorbet

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Coffee and chocolates

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STARTERS

Scottish smoked salmon	13.50	Duck liver and pork pâté en croute	11.00
<i>Chardonnay "Founder's Block" 2013</i>	125ml 7.60	<i>Bolgheri "Il Bruciato" D.O.C.2014</i>	125ml 9.30
Slow cooked halibut with parma ham	13.50	Half dozen rock oysters	10.50
<i>Grüner Veltliner 2014</i>	125ml 7.60	<i>Albariño Casal Caiero "Sobre Lias" DO 2015</i>	125ml 6.70
Treacle gravlax with pickled cucumber	13.50	Rabbit terrine	9.50
<i>Pouilly-Fume 2014</i>	125ml 8.00	<i>Château de Parenchère Bordeaux 2010</i>	125ml 5.95
Cured duck with gooseberry relish	13.50	Caesar salad	8.50
<i>Bourgogne Pinot Noir A.O.C 2013</i>	125ml 8.00	<i>Laurent Perrier "LP"</i>	125ml 12.50
Classic prawn cocktail	12.50	Soup of the day	7.10
<i>Gavi di Gavi "La Meirana" D.O.C.G. 2015</i>	125ml 7.00		

SALADS

Leaf salad
5.00 (Side) / 7.00 (Starter)

**Heritage tomato
and red onion salad**
5.00 (Side) / 7.00 (Starter)

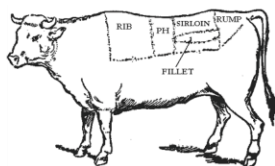
Mixed salad
5.00 (Side) / 7.00 (Starter)

**Rocket, parmesan
and balsamic onion salad**
5.00 (Side) / 7.00 (Starter)

OTHER MAINS

Beef wellington	34.50	Game pie	21.50
Dover sole	33.50	Steak, kidney and mushroom pie	16.50
Turbot, lemon beurre blanc	30.00	Steak and mushroom pie	16.50
Slow cooked venison shank	28.00	Mushroom and radicchio risotto (v)	15.50
Pork belly with baked apple	24.50		

PRIME BEEF



The Guinea is a founding member of the 'Scotch Beef Club'.

STEAKS

Chateaubriand (450g)	58.00	Rump (10oz / 280g)	25.00
Porterhouse per 100g	9.00	Rib steak on the bone (16oz / 448g)	36.00
Sirloin (12oz / 336g)	34.00	Fillet (10oz / 280g)	37.00
Sirloin (16oz / 448g)	45.00	Fillet (5oz / 140g)	25.00
Sirloin on the bone (16oz / 448g)	36.00		

TO COMPLEMENT

Two fried eggs	3.00
Lamb cutlet	7.00
Beef tomato with field mushroom	3.50
Chestnut mushrooms, garlic butter	4.00

SAUCES

Brandy peppercorn	3.50
Wild mushroom	3.50
Béarnaise	2.50
Garlic butter	2.50

GRILLS

The Guinea grill

Beef rump, ox heart and calf's liver with garlic and parsley butter, sausage, lamb cutlet, lamb kidney, fried egg, mushroom and tomato

25.00

Grilled lamb cutlets from the rack

28.00



SIDES

Horseradish mash	4.50	Creamed spinach	4.00
Chips (fried in beef dripping)	4.50	Braised cabbage with pancetta	4.50
The Guinea gratin potatoes	4.50	Peas, bacon and baby onions	4.00
Brussel sprouts with pancetta	4.50	Sautéed shallots and onions	3.50
Buttered carrots brunoise	4.00	Romanesco broccoli with almonds	4.00
Peas, bacon and baby onions	4.00	Boulangère potatoes	4.50
Baked Gruyere creamed spinach	4.50		



STARTERS

Scottish smoked salmon, capers	13.50	Half dozen rock oysters	10.50
Cured duck with gooseberry relish	13.50	Rabbit terrine with celeriac puree	9.50
Treacle gravlax with pickled cucumber	13.50	Caesar salad	8.50
Classic prawn cocktail, Marie Rose	12.50	Soup of the day	7.10
Duck liver and pork pâté en croute	11.00		

SUNDAY ROAST

Chateaubriand, horseradish sauce and Yorkshire pudding (for minimum of two)

Dingley dell pork belly and Yorkshire pudding

Root vegetable pithivier, vegetable gravy and Yorkshire pudding

All served with duck fat roast potatoes, double yolk Yorkshire pudding, honey glazed carrots and parsnips, Swiss chard, curly kale and baby onions with bacon, (optional).

Pair any of the above main courses with either a starter, or a dessert, or both for a set price of £46.00 for three courses



FISH

Turbot with cucumber and lemon beurre blanc
30.00

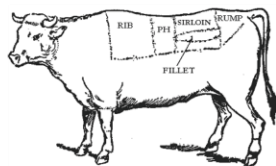


SALADS

Heritage tomato
and red onion salad
5.00 (Side) / 7.00 (Starter)

Mixed salad
5.00 (Side) / 7.00 (Starter)

Rocket, parmesan
and balsamic onion
salad
5.00 (Side) / 7.00 (Starter)

PRIME BEEF

The Guinea is a founding member of the 'Scotch Beef Club'.

STEAKS

Porterhouse	per 100g	9.00	Rump (10oz / 280g)	25.00
Sirloin (12oz / 336g)		34.00	Rib bone in (16oz / 448g)	36.00
Sirloin (16oz / 448g)		45.00	Fillet (10oz / 280g)	37.00
Sirloin on the bone (16oz / 448g)		36.00	Fillet (5oz)	25.00

TO COMPLEMENT

Two fried eggs	3.00
Beef tomato with field mushroom	3.50
Chestnut mushrooms, garlic butter	4.00
Lamb cutlet	7.00

SAUCES

Brandy peppercorn	3.50
Wild mushroom	3.50
Béarnaise	2.50
Garlic butter	2.50

**SIDES**

Beef dripping chips	4.50	Sautéed shallots and onions	3.50
The Guinea gratin potatoes	4.50	Creamed spinach	4.00
Brussel sprouts with pancetta	4.50	Baked Gruyere creamed spinach	4.50
Peas, bacon and baby onions	4.00	Romanesco broccoli with almonds	4.00
Baked Gruyere creamed spinach	4.50		



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Boardroom Wine List

Please note that these wines have been selected by our Sommelier to complement your menu selection. For any other queries please contact Massimo at the Guinea.....

Champagnes and Sparkling Wines

Laurent Perrier "LP"	12%	NV	69.00	Tours-sur-Marne
Bollinger "Special Cuvée"	12%	NV	89.00	Aÿ
Möet & Chandon "Cuvée Dom Pérignon"	12%	2004	220.00	Épernay
Rotari "Cuvée 28" Blanc de Blancs	12%	NV	45.00	Trentino - Italy

White Wines

200	Chablis Jean-Marc Brocard	12.5%	2015	42.00	Yonne - France
201	Chablis 1er Cru "Montmains" Jean-Marc Brocard	12.5%	2014	55.00	Yonne - France
402	Corton Charlemagne Grand Cru Bertrand Ambroise	13%	2011	135.00	Burgundy - France
301	Pouilly-Fumé "Le Berthiers" J-C Daguenu	12.5%	2014	45.00	Loire Valley - France
204	Lychgate White The Bolney Estate	12%	2014	30.00	Sussex - England
205	Grüner Veltliner "Grüner" Peter Schweiger	12%	2014	30.00	Wagram - Austria
210	Soave Classico "Levarie" Masi	12.5%	2014	35.00	Veneto - Italy
206	Cervaro della Sala Castello della Sala	12.5%	2014	85.00	Umbria - Italy
209	Buonora Carricante Tasca d'Almerita	12%	2014	46.00	Sicily - Italy
304	Chardonnay Founder's Block Katnook Estate	13%	2013	38.00	Coonawarra - Australia
302	Sauvignon Blanc Floresta Santa Rita	13%	2014	49.00	Leyda Valley - Chile

Rosé Wine

Whispering Angel Caves d'Esclans	12%	2014	39.00	Côte de Provence - France
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Red Wines

805	Rioja Reserva Bodega Finca Valpiedra	14%	2008	56.00	Rioja - Spain
806	Rioja Grand Reserva Bodega Conde Valdemar	13%	2007	70.00	Rioja - Spain

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808	Rioja Reserva Bodega Conde Valdemar	14%	2008	75.00 Magnum	Rioja - Spain
809	Château de Parenchère Bordeaux Superieur	13%	2010	35.00	Bordeaux - France
811	Château Gaudin Pauillac	13.5%	2009	59.00	Bordeaux - France
1041	Château Palmer – 3ème Grand Cru Classé Margaux	13.5%	2001	290.00	Bordeaux - France
812	Château Cardinal Villemaurine Saint-Emilion Grand Cru	13.5%	2010	59.00	Bordeaux - France
813	Bourgogne Pinot Noir Henri de Villamont	12.5%	2012	45.00	Burgundy - France
821	Fleurie Clos de Quatre Vents	13%	2012	39.00	Beaujolais - France
823	Crozes-Hermitage “Les Grands Chemins” Delas	13%	2010	49.00	Côte du Rhône - France
814	Côte-du-Rhône “St Esprit” Delas	13%	2014	65.00 Magnum	Côte du Rhône - France
815	Vacqueyras Château du Trignon	14%	2010	49.00	Côte du Rhône - France
824	Barolo Bussia Prunotto	14%	2011	105.00	Piedmont - Italy
816	Amarone Classico Costasera Masi	15%	2012	75.00	Veneto - Italy
1114	Chianti Classico Pèppoli Antinori	13%	2014	45.00	Tuscany - Italy
817	Il Bruciato Guado al Tasso	13.5%	2014	53.00	Tuscany - Italy
819	Pinot Noir 99 Rows Julicher Estate	13.5%	2012	49.00	Martinborough New Zealand
820	Privada Malbec Blend Bodega Norton	14%	2013	45.00	Mendoza - Argentina

Sweet Wines and Ports

Sauternes La Fleur d’Or	12%	2011	35.00 375ml	Bordeaux - France
Tokaji Aszú 5 Puttonyos Sauska	12%	2011	65.00 500ml	Tokaji - Hungary
Tawny Port 10 Year Old Quinta do Porto	12%	NV	53.00	Douro Valley - Portugal
Late Bottled Vintage Port Ferreira	12%	2011	45.00	Douro Valley - Portugal
Quinta da Leda Vintage Port Ferreira	12%	1999	98.00	Douro Valley - Portugal

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