



@theguildfordhotel
#guildfordwinterville



WINTERVILLE

AN ANNUAL FESTIVE FEAST



ENCHANTING COCKTAILS

MULLED WINE \$14.5

Red wine, vanilla, triple sec,
lemon, DIY winter garnishes



BLOSSOM BREEZE \$22

Gin, elderflower liqueur,
hibiscus syrup, lemon



TWILIGHT ORCHARD \$22

White rum, Aperol, peach syrup,
lemon



ENCHANTED DREAM \$22

Spiced rum, hazelnut liqueur, white
chocolate liqueur, honey, cream



THE FEAST

TO START

Dips, crackers, bread, pâté, olives, mini tarts,
cured meats, cheese (LGO)

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TO FEAST

Smoked meats: turkey, brisket,
pulled pork, pork belly, jalapeno & cheese sausage

Roast potatoes, mac & cheese, honey glazed carrots,
brussel sprouts, garden peas, Yorkshire pudding

Gravy, mustard, cranberry sauce

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TO FINISH

Sticky toffee pudding, hazelnut butterscotch, cream

Spiced pear compote, pecan crumb