

Menu £28.00 3 courses

Starters

Saumon fume d'Ecosse accompagnée de toasts & de citron

Scottish smoked salmon served with lemon & toast

Sardines grillées au chili

Grilled filleted sardines with chilli oil

Toast de chèvre chaud sur son lit de salade

Toasted goats cheese served on a bed of salad
With balsamic dressing

Main Courses

Gratin de crabe

Gratin of fresh crab meat, mussels and prawns,
white wine sauce, glazed with cheese

Gambas sautées à l'ail

Pan fried giant tiger prawn in garlic butter

Magret de canard sauce poivre

Pan fried fresh duck breast served with
green peppercorn sauce

Boeuf Bourguignon

Slow cooked beef stew in red wine with
onions, mushrooms and carrots

Desserts

Up side down **crème caramel**

Flat **apple tart** with
vanilla ice cream

Selection of matured **French cheeses** (x3)
with celery and grapes

Menu £30.00 3 courses

Starters

Salade de crabe

Fresh crab meat salad served
with mango dressing

**Millefeuille de pommes au bacon,
chèvre et miel**

Layers of apple, **bacon and goat's cheese**
glazed with honey, thyme crisp

Soufflé au fromage

Double baked **cheese soufflé** finished with
cream

Main courses

Loup sauvage flambé au Pernod (1 ½ lb)

Chargrilled wild whole seabass
flambeed with Pernod

Pièce de Boeuf au cognac & poivres

Pan fried scotch fillet steak (8oz)
served with cognac & mixed pepper berries sauce

Filet de Cabillaud sauce homard

Fresh fillet of cod pan fried and served
with lobster sauce

Filet de saumon au curry, petits légumes

Fresh fillet of salmon filled with courgettes and
carrots, creamy mild curry and pineapple sauce

Desserts

**Petit pot au chocolat et banane
floating island**

With *crème anglaise*, toffee and almond flakes
Selection of matured **French cheeses** (x4)
Served with celery and grapes

Menu £35.00 3 courses

Starters

Soufflé au saumon frais et saint Jacques

Fresh Scottish salmon warm soufflé topped
with fresh queen scallop

Aumonière de crabe et saumon fume

Fresh crab meat wrapped in smoked salmon,
served with mango dressing

Tomate farcie au fromage de chèvre

Beef tomato filled with goat's cheese, Olive
oil, fresh basil and cracked pepper, On a bed of
salad, garlic and balsamic dressing

Main courses

Pintade aux champignons sauvages

Fresh guinea fowl roasted and served
with wild mushrooms and bacon sauce

Queue de Lotte au champagne et asperges

Pan fried fresh monkfish served with creamy
champagne sauce with fresh asparagus

Dorade rouge au crabe, sauce tropical

Fresh fillets of red seabream filled with fresh
crab, pineapple, mango and plum sauce

Pièce de Boeuf rossini

Pan fried scotch fillet steak (8oz)
Topped with foie gras, cognac sauce

Desserts

Crêpe Suzette

Flambeed at your table with Grand Marnier
Hazelnut meringue

filled with fresh cream and raspberries
Selection of matured **French cheeses** (x4)
Served with celery and grapes

Menu £25.00 3 courses

Starters

Soupe a l'oignon gratinee

French onion soup topped with cheese and croutons

Gambas au romarin et homard

Pan fried giant tiger prawns sautéed in rosemary, chilli, garlic and lobster butter

Pate de campagne et chutney

French farmhouse pate served with apricot chutney and toasts

Main Courses

Aile de raie au beurre noisette & câpres fraîches

Pan-fried skate wing with butter jus and fresh caper berries

Fillet de haddock sauce hollandaise

Pan fried fresh fillet of haddock served with hollandaise sauce and asparagus

Saute de porc aux champignons

Slow cooked pork stew with carrots, onions, garlic and mushrooms, rich creamy sauce

Desserts

Crème brulee

Terrine au chocolat

Selection of matured french cheeses (x3)
Served with celery and grapes

Menu £45.00 3 courses

Including ½ bottle of wine per person
And a glass of champagne on arrival

Starters

Carpaccio de St-Jacques a la vodka

Thinly cut fresh scallops marinated with lime, vodka & chilli

Mini bouillabaisse de Marseille

Homemade fish soup with mussels & prawns served with garlic mayonnaise, cheese & croutons

Souffle au foie de poulet

Homemade chicken liver souffle finished with garlic cream sauce

Main courses

Queue de Lotte cuisine au chorizo

Pan fried fresh medaillon of monkfish served with chorizo in a rich fish stock

Loup sauvage flambéed au Pernod (1 ½ lb)

Chargrilled wild whole seabass flambéed with Pernod

Filet de sole, sauce homard

Fresh fillet of sole filled with salmon and scallops mousse, lobster sauce

Pièce de Boeuf rossini

Pan fried scotch fillet steak (8oz)
Topped with foie gras, cognac sauce

Desserts

Crepe comedie francaise

French pan cake with vanilla ice cream & hot chocolate sauce

Tarte au citron meringue Homemade individual lemon meringue

Selection of matured French cheeses (x4)
Served with celery and grapes

THE GUILDHALL TAVERN



15 Market street

BH15 1NB Poole

Tel 01202 671717

www.guildhalltavern.co.uk



Vegetarians are welcome. Please ask for the vegetarian dish of the day. Pan cake garnished with vegetables and mild cheddar, Set on a bed of mixed salad. You can also get a main course portion of double baked cheese soufflé finished with cream, Or mushroom risotto finished with truffle oil

With all menus we serve all main courses with dauphinoise potatoes and selection of mixed fresh vegetables

We open : Tuesday - Sunday
12.00noon til 2.30pm and 6.15pm to 9.30pm.
Closed Mondays except bank holiday