

Christmas Menu

Takeaway and at home



Starters All £8.00

- Stir Fried fresh Squid with Samphire, fresh chillies, garlic and olive oil (GF) (DF)
Guildhall Tavern Cognac Prawn Cocktail and Wye valley Smoked Salmon (GF) (DF)
Homemade spring onion, pink peppercorn, coriander and Lime Crabcake,
pineapple, mango and sweet chili dip (DF)
Richelieu Pate and Foie Gras mousse en Croute, crunchy gherkins
Double baked cheese souffle finished with cream (Veg)
Marseille Bouillabaisse fish Soup, Rouille, garlic croutons and cheese (DF)
Pear, Avocado, rocket, walnut, pepper drops Mix (Vg Vegan) (DF) (GF)

Main courses All £18.00

served with Side Veg and French Fries (dauphinoise for at home)

- Line caught Cod, Virgin olive oil, shallots, capers, cherry tomatoes, herbs (GF)
Périgord Guinea Fowl supreme, crayfish, garlic and butter Sauce (GF)
Scallops, prawns, crab and mushrooms glazed with Cheese Mornay sauce (GF)
Monkfish medallions in Coconut red Thai Curry (GF) (DF)
Traditional French Boeuf Bourguignon, carrots and mushrooms (GF) (DF)
Creamy Wild mushroom, spring onion and spinach Risotto (V Vegan)

Desserts All £5.00

- Traditional Christmas pudding with Cognac Sauce
Matured French cheeses (x4), celery, grapes and crackers
Mulled wine and almond milk panna cotta, pistachio dust (V Vegan)
Upside down Caramelised Apple Tarte Tatin £7.00
Cinnamon and Grand Marnier Crème Brulee £7.00

Locally sourced Seafood

- Half fresh lobster cold with mayo, Grilled garlic butter or Thermidor £27.50
Fresh Local Dressed Crab £25.00
6 Large Giant tiger prawns, Shell On, Fresh Aioli £9.00
6 Brownsea Island oyster, shallot Vinegar £12.00

Olives £4.00 per 100g

Daily cooked French Baguette £1.50

Dauphinoise Potatoes £4.00

**This menu is available for collection Hot at the restaurant,
Cold from the restaurant**

Delivered to your door with simple and clear cooking instructions