



NEW YEARS EVE

£85.00 per person

English Oak Sparkling Wine on Arrival



Oxfords Bakery Bread with Sea Salted Butter

STARTERS

Prawn & Lobster Cocktail GF

Bloody Mary Marie Rose sauce, pickled cucumber, chicory, iceberg

Grilled Scallops in the Shell GF*

Grilled in a choice of orange & rosemary butter finished with pangrattato

Poole Bay Crab Crumpet GF*

Spiced brown crab butter, fresh crab meat, pickled cucumber & radish salad

Tempura Vegetables VE GF*

With Korean BBQ sauce, toasted sesame seeds, spring onion & coriander

Partridge, Smoked Bacon & Hazelnut 'Kiev'

Crispy fried partridge 'Kiev' stuffed with smoked bacon & hazelnut butter, celeriac remoulade, caramelized apple, roasted hazelnuts, mustard cress

ALLERGY NOTICE

GF Gluten free | VE Vegan | GF* Can be gluten free | VE* Can be vegan

Please let your server know if you have any allergies before you order.

A discretionary 10% service charge is added to all bills.



MAINS

Roasted Cod Supreme GF

Herb crushed potatoes, samphire, crayfish & caviar butter sauce, crispy kale

Fillet of Sea Bream GF

Warm samphire, new potato, fennel & orange salad, sauce vierge,

Guildhall Tavern Mixed Fish & Shellfish Grill GF*

A selection of today's fish simply grilled, with a selection of shellfish cooked in garlic butter, served with pomme frites, samphire & bearnaise sauce

Vegan Massman Curry VE GF*

Roasted cauliflower, crispy fried tofu, toasted cashew nuts & wild rice

35-day dry aged 8oz Ribeye GF*

Served with pomme frites, Guildhall house salad and peppercorn sauce

Aged 20 oz Chateaubriand (for two to share) GF*

Served with pomme frites, Guildhall house salad and peppercorn sauce

DESSERTS

Dark Chocolate Fondant

Red wine poached pear, pear sorbetto

Mille Feuille of Passionfruit, Mango & White Chocolate

Caramelized white chocolate mousse, passionfruit curd, mango sorbetto

Sticky Stem Ginger Cake

Caramel sauce, rum roasted pineapple, Dorset clotted cream & candied ginger

Bailey's & Kahlua Brulée GF*

With hazelnut biscotti

Spiced Bramley Apple, Raisin & Macadamia Nut Crumble Tart GF* VE*

Butterscotch sauce, cinnamon gelato

A Selection of 3 Cheeses GF*

with homemade chutney, quince paste and crackers

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