

CHRISTMAS PARTY MENU 2025

Available Monday - Saturday 12pm - 3pm & 5pm - 9pm

Monday - Wednesday 3 courses £50 / Thursday - Saturday 3 courses £55

STARTERS

Twice Baked Barbers Cheddar Cheese Souffle GF Barbers 1833 Vintage Cheddar Cheese Souffle Finished with Double Cream

Crab Crumpet GF*

Toasted Crumpet Topped with Spiced Brown Crab Butter & Dressed Poole Bay Crab Meat

Grilled Scallops in the Shell GF*

Grilled in a garlic & Herb Butter, Finished with Pangrattato

Smoked Duck Breast & Confit Duck Arancini

Caramelized Quince, Pickled Shallot, Beetroot & Watercress

Spiced Carrot & Coconut Soup GF* VE

Coriander & Chilli Oil, Spiced Vegetable Samosa

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 discretional 10% service charge is added to all bills.



MAINS

35 Day Dry aged Beef Sirloin Steak GF*

Potato Gratin, Caramelized Shallot, Tenderstem Broccoli, Glazed Carrot & Red Wine Sauce

Pan Fried Sea Bass Fillet GF

Herb Crushed New Potatoes, Samphire, Crayfish & Caviar Butter Sauce

Guildhall Tavern Mixed Fish & Shellfish Grill GF*

A Selection of Fish Simply Grilled with Mussels & Prawns Cooked in Garlic Butter, Served with Samphire, Pomme Frites & Anchovy Mayonnaise

Paupiette of Turkey, Smoked Bacon & Sausage with Cranberry Stuffing
Sauteed Sprouts & Chestnuts, Parsnip Puree, Honey Glazed Carrot, Duck Fat Roasted Potatoes,
Red Wine Sauce

DESSERTS

St Emillion au Chocolat GF*

Rich Dark Chocolate Mousse Topped with Merlot Poached pear & Crushed Biscotti

Sticky Toffee Apple Pudding

Miso Toffee Sauce, Maple & Walnut Gelato

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

Vegan Butterscotch Sauce, Vegan Brown Sugar Gelato

Passionfruit & Lime Posset GF*

Roasted Pineapple, Coconut & White Chocolate Sable Biscuit

A Selection of Southern English Cheeses GF*

Guildhall Chutney, Quince & Crackers