

French evening February

Starters

Calamars a la setoise

Mediterranean style squid ragout in a rich tarragon and tomato sauce

Salade d'endives au Roquefort

Roquefort cheese and chicory salad with warm lardons

Main courses

Civet de sanglier

Wild boar stew cooked in Burgundy red wine

Cabillaud aux poireaux

Cod fillet on a bed of leeks with Vermouth sauce

Desserts

Our selection of matured French cheese from the trolley

served with grapes, celery and biscuits

Poire au vin

Poached pear in spiced red wine,  
a scoop of Jude's ginger ice cream

French evening March

Starters

Soupe de crabes maison

Homemade spicy crab soup with rouille and cheesy croutons

Souffle au fromage bleu du Guildhall tavern

Doubled baked Blue cheese soufflé

Main courses

Carre d'agneau de printemps

Rack of lamb with fresh rosemary gravy

Plie Meuniere

Local fresh plaice with lemon butter

Desserts

Tarte fine aux pommes

Flat apple tart served hot and topped with Jude's vanilla ice cream

Our selection of matured French cheese from the trolley  
served with grapes, celery and biscuits

French evening April

Starters

Petits gateau de maquereaux

Homemade mackerel dumplings, glazed with soya sauce

Escargots de Bourgogne

6 snails in garlic butter

Main courses

Magret de canard a l'orange

Roasted duck breast with Grand Marnier orange reduction sauce

Aile de raie aux Champignons

Boneless skate wing with mushrooms and Calvados cream sauce

Desserts

Our selection of matured French cheese from the trolley

served with grapes, celery and biscuits

Tarte Tatin

Classic caramelised apple tart Tatin,

a scoop of vanilla ice cream

French evening May

Starters

Rouleaux de printemps

Crab and prawns rolled in a soft rice paste sheet,

served cold with vietnamese dressing

Pate de canard a l'Armagnac

Duck and Armagnac terrine served with toasts and chutney

Main courses

Saumon grille aux asperges de saison

Fresh grilled Salmon with New forest asparagus and Hollandaise sauce

Supreme de Poulet aux ecrevisses

Chicken supreme cooked with crayfish, lobster and garlic butter

Desserts

Our selection of matured French cheese from the trolley

served with grapes, celery and biscuits

Poire Belle-Helene

A French classic of poached pear, vanilla ice cream and warm chocolate sauce

## French evening June

### Starters

Panache de sardines

Trio of grilled sardines, fresh basil oil

Gaspacho andalou

Homemade gazpacho, garlic bread on the side

### Main courses

Duo de lotte et crevettes au curry

Duet of monkfish medaillons and tiger prawns  
with red thai curry and coconut milk sauce

Steak Tartare, ou poele

Minced raw beef fillet seasoned with capers, gherkins, onions and our special  
tartare receipe , and spiced to your taste ( prepared in the kitchen )

Pan be cooked in prefered

### Desserts

Our selection of matured French cheese from the trolley  
served with grapes, celery and biscuits

Chocolat Liegeois

Chocolate ice cream, hot chocolate sauce and Chantilly whipped cream

## French evening July

### Starters

Tartare de saumon

Fresh salmon tartar with wasabi, avocado and citrus

Moules au Chorizo

Fresh Mussels cooked with peppers and Chorizo , white wine jus

### Main courses

Foie de veau maitre d'hotel

Pan fried calves liver with garlic and parsley butter

Crabe de Poole

Poole dressed crab, homemade mayonnaise

### Desserts

Our selection of matured French cheese from the trolley  
served with grapes, celery and biscuits

Crepe comedie francaise

Pan cake filled with vanilla ice cream and topped with warm chocolate sauce

## French evening August

### Starters

#### Petite friture

Mixed deep fried and battered squid, tiger prawn and whitebait. Tartare sauce

Cocktail de crevettes et saumon fume

Combination of smoked salmon and Cognac prawn cocktail

### Main courses

Fillet de chevreuil a la framboise

Fresh venison fillet with raspberry reduction jus

Haddock aux saint-jacques et epinards

Fresh Haddock fillet with spinach and scallops wrapped in filo pastry,  
lobster sauce

### Desserts

Our selection of matured French cheese from the trolley  
served with grapes, celery and biscuits

Salade de Fruits frais

Fresh seasonal fruits salad