

Terms and conditions

Our set menus are designed to offer you a large choice of our specialities

We will be very happy to make a special menu to your requirements.

We require £5 deposit per person upon booking and final choices not later than a week before the wedding day.

Lunch weddings will be asked to leave the restaurant no later than 4pm, as we serve dinner from 5:30pm onwards.



Room 3



Guildhall Tavern

Menus 2018



Main Restaurant



Menu Grasse

On arrival
Selection of canapés

Starters

Guildhall Tavern seafood selection, oyster, prawns,
fresh Hand picked crab, smoked salmon,
lemon mayonnaise (GF) (DF)

Double baked cheese soufflé
finished with cream (V)

Giant Tiger prawns in Pineapple, mango and sweet
Chili sauce (GF DF)

6 escargots in garlic butter

Main Courses

Half fresh local lobster, served cold with
garlic mayonnaise,
grilled with garlic butter or glazed thermidor

Fresh wild seabass fillets,
flambéed at your table with Pernod (GF) (DF)

Matured beef fillet (8oz) steak with Cognac
and peppercorn sauce

Duet of monkfish and scallops
garlic and crayfish Normandy butter

Veggie option on request

Desserts

Crème brûlée (GF)

Crêpe Suzette flambéed with Grand Marnier

Selection of matured French cheeses
served with grapes and biscuits

Selection of teas and coffees

£50

Menu Nice

On arrival
Selection of canapés

Starters

French onion soup gratinated with cheese and
croutons (V) (GF)

Homemade Crispy Tartlet Thin puff pastry topped
with fresh crab and scallops, dill cream sauce

Duck and Armagnac terrine served with toast and
homemade fig chutney (DF)

Sauteed Squid with fresh Samphire, fresh chilies,
lime and garlic butter (GF)

Main Courses

Pan fried fresh Halibut Supreme wrapped with smoked
pancetta, side of Hollandaise sauce

Oven baked scallops, prawns and crab meat with
mushrooms, glazed Mornay cream and cheese sauce

Fresh Guinea Fowl breast in garlic,
lobster and crayfish butter (GF)

Stir fried Quinoa and mixed vegetables, pan fried Tofu
(V, VE)

Desserts

Crêpe comédie Française pancake served with warm
Belgian chocolate sauce and vanilla ice cream

Hazelnut meringue filled with whipped cream and
fresh raspberries (GF)

Selection of matured French cheeses
served with grapes and biscuits

Selection of teas and coffees

£45

Menu Paris

On arrival
Selection of canapés

Starters

Homemade chicken liver pate chutney and toas

Homemade fish soup, garlic mayonnaise, grate
cheese and croutons (DF) can be (GF)

Double baked cheese soufflé, finished with cream
(V)

Brandy Marie Rose prawns cocktail

Main Courses

Selection of seasonal vegetables in Tempura
(V,DF,VE)

Traditional French beef bourguignon (GF)

Fresh Hake fillet served with
Cream Watercress sauce (GF)

Oven baked Scallops, prawns and crab meat with
mushrooms, glazed Mornay
cream and cheese sauce

Desserts

Crème Caramel (GF)

Judes Sorbet and ice cream selection

Selection of matured French cheeses

served with grapes and biscuits

Selection of teas and coffees

£40