

Christmas menu

Lunch and dinner from
Tuesday 18th November to 24th December

2 Courses £50 | 3 Courses £65
Main Course only £35

Selection of homemade canapes

Starters

- Crab and scallops tartlet with watercress
- Duet of monkfish ceviche and Brownsea Island oyster, ginger and lime salsa GF DF
- Venison and juniper terrine, spicy chutney
- Tartiflette potatoes, onion marmalade and mushrooms glazed with Reblochon GF V
- Homemade crab bisque lightly spicy, with rouille and croutons

Main Courses

- Turbot in tempura, pineapple, mango, plum and sweet chilli dip GF DF
- Roasted New Forest turkey breast and leg
 - Foie gras and Black truffle sauce, fresh roasted cranberries GF
- Cod fillet in a creamy lobster, crayfish and garlic sauce GF
- Butternut squash, asparagus, mushroom and spinach topped with homemade mash potatoes, stilton glaze V
- Dry aged beef fillet with peppercorn sauce or as a
 - Surf and Turf - add half lobster

Desserts

- ST Trop' Signature chocolate moelleux with clotted cream ice cream
- Traditional Christmas pudding flambé with Calvados, vanilla custard
- Tarte Tatin with salted caramel ice cream
- Matured French cheeses with celery, grapes and biscuits or £8pp as an extra course

Selection of Barista coffees and
Bellevue of London teas

A la carte menu

Starters

Complimentary baguette, butter and home marinated olives*

Fruits de Mer

FRESH BRITISH OYSTERS each £4.20
au naturel or tempura DF GF

5 GIANT FRESH COLD-WATER PRAWNS £14.50
with aioli shells on GF DF

5 TEMPURA TIGER PRAWNS £14.50
Aioli GF DF

4 LARGE SCALLOPS £16.50
in Normandy garlic butter GF

ROPE GROWN MUSSELS £13.75
mariniere, crème fraîche GF

CRAYFISH & PRAWN COCKTAIL £14.50
Cognac Marie Rose sauce GF DF

MINI BOUILLABAISSE £12.50
garlic and saffron rouille, cheesy croutons DF Can be GF

WYE VALLEY BALIK TSAR SMOKED SALMON £15.50
horseradish cream and caperberries GF

STIR FRIED BABY SQUID £15.50
with samphire, garlic, chillies, spring onion in seaweed butter GF

WARM OCTOPUS SALAD £16.50
chorizo, onion, roasted peppers, potatoes and octopus GF DF

French Specialities

ESCARGOTS DE BOURGOGNE x6 £12.00
GF x12 £24.00

DOUBLE BAKED CHEESE SOUFFLÉ £13.50
finished with cream
Glazed with Epoisses, add £6.00

GRILLED GOAT'S CHEESE £13.50
with honey, thyme and cracked pepper, on a bed of tomatoes GF Veg

FRENCH ONION SOUP £14.50
gratinated with cheese and croutons
Veg Can be GF DF

VERITABLE FOIE GRAS TERRINE £18.00
homemade chutney and brioche DF Can be GF

CAFÉ DE PARIS STEAK TARTARE £17.00
Raw fillet beef seasoned with gherkins, shallots, capers and tartare marinade.
Can be prepared spicy DF Can be GF

Our Bistro
menu is available
11.30am-6.00pm
from Tuesday
to Saturday

*With a main course order
GF - Gluten free DF - Dairy free Veg - Vegetarian
Frederic uses the safest method and freshest ingredients.
All our chefs are properly trained to manipulate raw products.

Main courses

From the Sea

COQUILLE ST JACQUES MORNAY £26.95
Scallops, crab, prawns and mushrooms, glazed with Mornay sauce and cheese (may contain shells) GF

POOLE SKATE WING £28.95
roasted with olive oil, capers and tomatoes GF DF

ROASTED THICK COD FILLET £29.95
in garlic, crayfish and lobster butter GF

MONKFISH MEDALLIONS & GIANT TIGER PRAWNS £32.95
in red Thai curry GF DF

WHOLE LOCAL SEABASS £33.95
flambéed with Pernod GF DF (can be filleted)

LEMON SOLE FILLET IN TEMPURA £28.95
mango, pineapple, plum and chilli salsa GF DF

PAN FRIED FLAT SIDE OF TURBOT £42.95
lemon butter GF

2lb DOVER SOLE £48.95
grilled on the bone Meuniere GF (can be filleted)

POOLE BAY LOBSTER
Cold with homemade mayonnaise and salad GF DF
Grilled, Normandy garlic butter GF
Glazed, Thermidor sauce
Half £40.00
Full £80.00

FRUITS DE MER PLATTER FOR 2 £120.00
Large Local Crab OR Lobster of your choice plus 4 raw oysters, 4 scallops in garlic butter, 4 large prawns shell on, mussels GF

From the Butcher

ROASTED DORSET RACK OF LAMB £36.00
Rosemary and thyme jus GF DF

TRADITIONAL BOEUF BOURGUIGNON £26.00
GF DF

EIGHT OUNCE BEEF FILLET £36.00
peppercorn sauce GF
Foie gras and black truffle sauce, add £12.00

CAFÉ DE PARIS AUTHENTIC STEAK TARTARE £34.00
Raw fillet beef seasoned with gherkins, shallots, capers and tartare marinade.
Can be prepared spicy DF Can be GF

Vegetarian & Vegan

SEASONAL VEGETABLES IN TEMPURA
mango, pineapple, plum and chilli salsa GF DF
Starter £14.00
Main £28.00

BAKED AVOCADO
layered with vegan mozzarella, tomatoes, shallots and fresh chillies GF DF Veg
Starter £14.00
Main £28.00

St TrOpez
Lounge & Club

Events

Christmas Celebrations
French Evenings
Thursday's Happy Hour
Menus

Opening times

Tuesday to Saturday
Breakfast from 10am
We serve all day till late

Extra open Sundays on
12th October, 26th October,
14th December & 21st December



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Events at the Restaurant

Thursday 16th October

Local Flavours served with a French Twist

Join us for a special dinner party showcasing the best of our region's produce, elegantly prepared with a French culinary touch.

Thursday 20th November

Beaujolais Nouveau Celebration

Toast the new vintage with Burgundy specialities. Winners of the quiz will receive a bottle of Beaujolais.



Monday 22nd December

Christmas Moulin Rouge Night

Champagne reception and canapés, Parisian menu, live music by Muriele French singer and magic from Roger. Glamorous attire encouraged. Feathered table decor and festive surprises await!



The St Tropez Club - our exclusive Champagne and cocktail lounge, located at 3 High Street, just next door to the restaurant.

Enjoy refined seafood, elegant French tapas and a curated drinks list in a relaxed, luxurious setting.

Available for private hire - ideal for receptions, buffets, and bespoke gatherings.

The Club is the perfect place to gather with friends, relax, and sip beautifully crafted cocktails before or after your dinner.

To make the most of your evening, we recommend reserving a table at the Club when booking your dining experience - the perfect way to elevate your night at St Tropez.

Opening Times

Thursday to Saturday from 5:30pm

Every Friday - Happy Hour & Burgers

A cocktail and a gourmet burger for £22.00

Cocktail only £10.00

The St Tropez Club

Events at the Club

£30pp

Each month, St Tropez Club brings you a **unique themed event**, celebrating the finest in food, drink, and atmosphere.

Every evening features a carefully curated selection of **cocktails, Champagne or signature drinks**, introduced by our guest producer and perfectly paired with **Frédéric's exquisite canapés**.

These events are intimate, elegant and designed to bring our community together in style. Places are limited, so we recommend booking early to secure your table.

Thursday 25th September

Gin and Vodka Tasting - Canapes

Witchmark Wilshire Distillery

Thursday 23rd October

Après Provence - local seafood

Thursday 27th November

French cheeses and wine pairing

Presented by Chad-Templar wines

Thursday 11th December

Members' Exclusive Christmas Party

For guests who wish to extend the evening, we are delighted to offer an exclusive 20% discount on your dinner food bill when staying for dinner at the restaurant after the event.

Christmas at the Club

From 18th November to 24th December
5pm onwards

Sample Buffet Menu

Charcuterie board, gherkins & baguette

Homemade Quiche Lorraine

Tempura sole goujons

Pork and cranberry pie

Cheese board, chutney and biscuits

Normandy Camembert burgers

Chocolate and praline mousse

Crêpe Normande

£30pp - minimum 8 guests

Can be privatised from 12 guests
at no extra cost - maximum 24 guests

You are welcome to bring in your own music or entertainment when using the Club privately

Drinks package

3 drinks per person £25.00

5 drinks per person £40.00

Choose from:

Draft premium lager Birra Murano
Large glass 250ml of Sauvignon Blanc,
Provence Rosé or Merlot

Cocktails