



Party Menu

Butternut squash, chilli & coconut soup [V]

minted yoghurt chilli jam crusty bread

Whipped wild mushroom parfait [V]

soused girolles chicory mushroom-glazed pastry

Pressed chicken & black pudding

beer-pickled onions toasted corn mayonnaise sourdough

Citrus-cured Loch Duart salmon

sea vegetables cucumber dill salad cream



Dolce Gorgonzola & casarecce pasta

rocket honey-candied pecan crisp sage [V]

Pavé of Cornish cod

caramelised parsnip purée white beans cavolo nero burnt sage butter

Belly of Suffolk pork, dumpling & crackling

white radish strands roasted carrots bok choy spiced apple purée

8oz 28 day dry-aged Hanger steak

(served medium rare)

hand-cut chips baked hay mayonnaise & chimichurri sauce watercress salad



Gilbey's lemon tart

apricot sorbet raspberry sauce

Sticky toffee pudding

Butterscotch sauce honeycomb vanilla ice cream

Bergamot orange parfait

fennel seed meringues lemon thyme ice cream olive oil shortbread

Duo of British artisan cheeses

celery fruit chutney biscuits

CHOOSE FROM OUR SELECTION

Cerney Ash, unpast. goat's milk, Glos. [V] **Beauvale Blue**, past. cow's milk, Notts. **Baron Bigod**, unpast. cow's milk, Suffolk

Hafod Organic Cheddar, unpast. cow's milk, West Wales **Berkswell**, unpast. ewe's milk, W. Midlands

3 courses £36.50

SIDES 4.00

spiced beetroot & coconut quinoa buttered cabbage roasted carrots & nigella seeds

skin-on fries creamy mash [hand-cut chips 4.75]

*On all our menus there may be nuts or traces of nuts in some of the dishes. Please ask us for detailed allergy information.
A suggested service charge of 12.5% is added to the bill. This is distributed to the staff and is entirely voluntary.*

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