



# Gilbey's



## December 2018 Party Menu A 3 Courses £37.50

### White mushroom & roasted parsnip soup [V]

*King oyster mushrooms spiced Greek yoghurt sunflower bread*

### Smoked haddock kedgeree fishcake

*red cabbage & beetroot crème fraîche mango compote*

### Chicken liver pâté, hazelnut & raisin toast

*apricot & cardamom chutney*

### Sticky red onion & Beauvale Blue cheese tart [V]

*tomato ketchup pickled cucumber sweet & salted walnuts*



### Spinach, sage & roasted pumpkin risotto [V]

*Parmesan shards fried sage leaves pine nuts*

### Pavé of North Atlantic hake & chorizo crumb

*roasted & puréed cauliflower lemon, parsley & Parmesan arancini*

### Thyme-braised rib-eye of Suffolk pork & crackling

*cider & apple Savoy pork cheek & walnut roulade mustard & potato boulangère*

### Ballotine of turkey, bacon & sausage

*Brussels tops & chestnuts roasted roots & potatoes cranberry sauce*



### Traditional Christmas plum pudding

*caramel oranges brandy sauce*

### Gilbey's lemon tart & raspberry gel

*vanilla ice cream*

### Sticky toffee & date pudding

*butterscotch sauce Cornish clotted cream*

### Duo of British artisan cheeses celery fruit chutney biscuits

CHOOSE FROM OUR SELECTION

**Rachel** unpasteurised goat's milk [Somerset] [V] **Beauvale Blue** pasteurised cow's milk, [Nottinghamshire]  
**Hafod Organic Cheddar**, pasteurised cow's milk [West Wales] **Baron Bigod**, unpasteurised cow's milk [Suffolk]  
**Old Winchester** pasteurised cow's milk [Hampshire] [V] **[Supplement + £2.00 per extra cheese]**

### EXTRAS

*Parmesan, frisée, rocket & seed salad creamy mash skin-on fries 4.00*  
*cider & apple Savoy roasted roots roasted cauliflower & almonds spiced red cabbage 4.00*  
*tea / infusion & petits fours 3.50 coffee & petits fours 3.50*

*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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PMA-X-[100]-29.11.18



# Gilbey's



## December 2018 Party Menu B 3 Courses £45.50

### White mushroom & roasted parsnip soup [V]

*King oyster mushrooms spiced Greek yoghurt sunflower bread*

### Jerusalem artichoke & Pecorino cheese panna cotta

*almonds preserved lemons & golden raisins feuilles de brick*

### Braised goose, Parma ham & pistachio roulade

*fig & rosemary jam smoked bacon toast*

### Orange gin & juniper-cured Loch Duart salmon

*Cornish crab & dill mayonnaise pickled fennel rye sourdough*



### Leek & ricotta cannelloni [V]

*roasted chestnuts & Brussels tops Provolone Piccante cheese sauce*

### Pavé of North Atlantic cod & king prawns

*pancetta vegetable strands ginger & jasmine rice tomato fondue*

### Ballotine of turkey, bacon & sausage

*Brussels tops & chestnuts roasted roots roast potatoes cranberry sauce*

### Scottish Highland venison three ways:

**Loin steak slow-braised shoulder venison cottage pie**

*celeriac purée spiced red cabbage King oyster mushrooms*

**\* 10oz 28 day dry-aged rib-eye steak \***

*devil & peppercorn sauce hand-cut chips dressed leaves*

**[\*cooked medium rare - supplement + £4.00\*]**



### Traditional Christmas plum pudding

*caramel oranges brandy sauce*

### Gilbey's lemon tart & raspberry purée

*vanilla ice cream*

### Baileys crème brûlée

*white chocolate honeycomb clusters*

### Dark chocolate marquise

*soft mandarin meringue hazelnut & raisin biscotti*

### Duo of British artisan cheeses celery fruit chutney biscuits

CHOOSE FROM OUR SELECTION

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### EXTRAS

*Parmesan, frisée, rocket & seed salad creamy mash skin-on fries 4.00*  
*cider & apple Savoy roasted roots roasted cauliflower & almonds spiced red cabbage 4.00*  
*tea / infusion & petits fours 3.50 coffee & petits fours 3.50*

*On all our menus there may be nuts or traces of nuts in some of the dishes. Please ask us for detailed allergy information.  
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