



**Party Menu A**  
**3 Courses £36.00**

WHITE MUSHROOM & PARSNIP SOUP [V]

king oyster mushrooms, smoked paprika Greek yoghurt, sunflower seed bread

STICKY RED ONION & BEAUVALE BLUE CHEESE TART [V]

tomato ketchup, pickled cucumber, sweet & salted walnuts

SMOKED HADDOCK, LEEK & ORGANIC CHEDDAR FISHCAKE

celeriac & grain mustard rémoulade

CHICKEN LIVER PÂTÉ

dried apricot & cardamom chutney, winter fruit & almond toast

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SPINACH & BUTTERNUT SQUASH ORZO PASTA 'RISOTTO' [V]

pine nut & Parmesan crisps, basil pesto

PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMB

roasted & puréed cauliflower, lemon, Provolone Piccante & spring onion arancini

TENDERLOIN OF SUFFOLK PORK & CRACKLING

pork cheeks & walnuts creamed Savoy & cider mustard & potato boulangère

SLOW-COOKED LEG OF MERRIFIELD FARM DUCK

spiced red cabbage, creamy mash

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GILBEY'S LEMON TART

raspberry coulis, vanilla ice cream

BAILEY'S CRÈME BRÛLÉE

white chocolate honeycomb clusters

STICKY TOFFEE & DATE PUDDING

butterscotch sauce, Cornish clotted cream

AFFOGATO AL CAFFÈ:

espresso coffee, vanilla ice cream, hazelnut & raisin biscotti

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits

**Rachel** unpast. goat's milk, [Somerset] [V] **Beauvale Blue** past. cow's milk, [Notts] **Baron Bigod**, unpast. cow's milk, [Suffolk]

**Old Winchester** past. cow's milk, [Hampshire] [V] **Hafod Organic Cheddar**, past. cow's milk, [West Wales]

**[Supplement + £2.00 per extra cheese]**

SAVOURIES

roasted red pepper hummus & crispbreads 4.50

sea salt & pepper roasted nuts 3.95, garlic & chilli olives 3.95, mixed breads & butter 2.50

EXTRAS £4.00

creamy mash, skin-on fries, rosemary-roasted heritage carrots, roasted cauliflower & almonds

vegetable strands, creamed Savoy & cider

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.**



**Party Menu B**  
**3 Courses £42.50**

WHITE MUSHROOM & PARSNIP SOUP [V]

king oyster mushrooms, smoked paprika Greek yoghurt, sunflower seed bread

JERUSALEM ARTICHOKE, ALMOND & PECORINO PANNA COTTA [V]

preserved lemons & golden raisins, feuilles de brick

GLAZED HAM HOCK TERRINE, PORT & ORANGE CUMBERLAND SAUCE

beetroot & soured cream, rosemary & shallot compote, smoked bacon toast

SEVILLE MARMALADE GIN-CURED LOCH DUART SALMON

Devon crab & dill mayonnaise, pickled fennel, rye sourdough

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PROVOLONE PICCANTE CHEESE & SPRING ONION ARANCINI [V]

plum tomatoes & sweet peppers, sea salt-baked aubergines, rocket

FILLET OF NORTH ATLANTIC COD & KING PRAWNS

vegetable strands, ginger & jasmine rice, tomato fondue

SCOTTISH HIGHLAND VENISON THREE WAYS:

**herb-crumbed loin, slow-braised shoulder, venison cottage pie**

celeriac purée, spiced red cabbage, King oyster mushrooms

\* 10oz 28 DAY DRY-AGED CORNISH RIB-EYE STEAK \*

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

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

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GILBEY'S LEMON TART

raspberry coulis, vanilla ice cream

BAILEY'S CRÈME BRÛLÉE

white chocolate honeycomb clusters

DARK CHOCOLATE MARQUISE

soft mandarin meringue, hazelnut & raisin biscotti

AFFOGATO AL CAFFÈ:

espresso coffee, vanilla ice cream, hazelnut & raisin biscotti

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits

**Rachel** unpast. goat's milk, [Somerset] [V] **Beauvale Blue** past. cow's milk, [Notts] **Baron Bigod**, unpast. cow's milk, [Suffolk]

**Old Winchester** past. cow's milk, [Hampshire] [V] **Hafod Organic Cheddar**, past. cow's milk, [West Wales]

**[Supplement + £2.00 per extra cheese]**

SAVOURIES

roasted red pepper hummus & crispbreads 4.50

sea salt & pepper roasted nuts 3.95, garlic & chilli olives 3.95, mixed breads & butter 2.50

EXTRAS £4.00

creamy mash, skin-on fries, rosemary-roasted heritage carrots, roasted cauliflower & almonds

vegetable strands, creamed Savoy & cider

tea / infusion & petits fours £3.50 coffee & petits fours £3.50

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**www.gilbeygroup.com +44(0)1753 854921 eton@gilbeygroup.com**