



## Party Menu A 3 Courses £36.00

MOROCCAN BUTTERNUT, SWEET POTATO & CARROT SOUP [V]  
minted yoghurt, sunflower seed bread

BEETROOT CARPACCIO, CANDIED WALNUTS & GOAT'S CURD [V]  
Balsamic pearls, pickled golden beetroot, parsnip crisps

SMOKED HADDOCK, LEEK & ORGANIC CHEDDAR FISHCAKE  
celeriac & grain mustard rémoulade

DUCK LIVER PÂTÉ & FIG GEL  
pickled Shimeji mushrooms, mizuna cress, caraway toast

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SPINACH & BUTTERNUT SQUASH ORZO PASTA 'RISOTTO' [V]  
pine nut & Parmesan crisps, basil pesto

FILLET OF FARMED SEA BREAM, PRAWN & SCALLION FRITTER  
oven-dried tomatoes, sea salt-baked aubergines, turmeric chickpeas

TENDERLOIN OF SUFFOLK PORK & CRACKLING  
pork cheeks & walnuts creamed Savoy & cider mustard & potato boulangère

BALLOTINE OF CHICKEN BREAST & SPICED ITALIAN NDUJA  
pappardelle pasta, wild mushrooms & edamame beans, Pecorino & Mascarpone

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GILBEY'S LEMON TART  
raspberry coulis, vanilla ice cream

LYCHEE CRÈME BRÛLÉE  
mango gel, meringue drops, crystallised pistachios

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 | SIDES 4.00

red pepper hummus & crispbreads   sea salt & pepper roasted nuts   garlic & chilli olives  
mash   fries   rosemary heritage carrots   roasted cauliflower & almonds   creamed Savoy & cider  
mixed breads & butter 2.50   tea/infusion | 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

MOROCCAN BUTTERNUT, SWEET POTATO & CARROT SOUP [V]  
minted 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

PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMB  
roasted & puréed cauliflower, lemon, Provolone Piccante & spring onion arancini

CORNISH LAMB THREE WAYS  
**crumbed saddle, sweetbread & almonds, slow-cooked rosemary breast**  
preserved lemon couscous & dates, salsify & purple tenderstems

\* 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

LYCHEE CRÈME BRÛLÉE  
mango gel, meringue drops, crystallised pistachios

DARK CHOCOLATE & HAZELNUT PRALINE DOME  
pear sorbet, feuilletine, Amaretto gel

RHUBARB & GREEK YOGHURT SHORTBREAD MOUSSE  
rhubarb & orange compote, brandy snap

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]  
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