



Party Menu A
3 Courses £36.00

ROASTED CARROT & CARDAMOM SOUP [V]

lime coconut cream, shallot crisps, 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

CHICKEN LIVER PÂTÉ & FIG GEL

pickled Shimeji mushrooms, mizuna cress, caraway toast

KING MUSHROOM, SPINACH & PARMESAN RISOTTO [V]

edamame beans, pine nut & Parmesan crisps

FILLET OF JOHN DORY & HERB-CRUMBED MUSSELS, SAUCE VIERGE

courgette ribbons, heritage tomatoes, grilled spring onions, chilli & lemon rice

TENDERLOIN OF OUTDOOR-REARED SUFFOLK PORK & CRACKLING

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

BRAISED LEG & CROQUETTE OF MARYFIELD FARM DUCK

English asparagus, pea purée, caramelised baby carrots, Jersey Royals

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
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.

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

PMA-[109]-15.05.19



Party Menu B 3 Courses £42.50

ROASTED CARROT & CARDAMOM SOUP [V]

lime coconut cream, shallot crisps, sunflower seed bread

JERUSALEM ARTICHOKE, ALMOND & PECORINO PANNA COTTA [V]

preserved lemons & golden raisins, feuilles de brick shards

GLAZED HAM HOCK TERRINE, PORT & ORANGE CUMBERLAND SAUCE
beetroot crème fraîche, rosemary & shallot compote, smoked bacon toast

SEVILLE MARMALADE GIN-CURED LOCH DUART SALMON
Devon crab & dill mayonnaise, pickled fennel, rye sourdough

CRISPY FILO, ASPARAGUS, RICOTTA & SPRING ONION ROLL [V]

Beauvale Blue cheese, oven-dried tomatoes, char-grilled lettuce,

PAVÉ OF NORTH ATLANTIC COD & 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*]

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

ELDERFLOWER & LEMON CHEESECAKE

Granny Smith apple sorbet, Prosecco gel, white chocolate honeycomb clusters

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
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.