



## 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

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### WILD GARLIC, KING MUSHROOM & 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

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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  
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

### 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

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### 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\*]**

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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

### 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]

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PMB-[109]-15.05.19