



PARTY MENU A

3 courses £36.50

PEA, LETTUCE & MARJORAM SOUP [V]
crème fraîche, rapeseed oil

GRILLED WYE VALLEY ASPARAAGUS & POACHED HEN'S EGG [V]
truffled mayonnaise, Parmesan panko crumbs

SMOKED HADDOCK RICE BALL
pickled vegetables, wild garlic mayonnaise

SHREDDED DUCK DUMPLING
watercress, orange & red cabbage salad, soy dressing

ROASTED SAN MARZANO TOMATO FREGOLA [Vegan]
Elderflower vinegar-pickled onions, 'Mozzarella', basil

GRILLED THYME-MARINATED SUPRÊME OF FREE-RANGE CHICKEN
early summer garden vegetable & almond quinoa, lemon sherbet dressing

PAVÉ OF NORTH ATLANTIC COD
pan-roasted new potatoes, mussels, cucumber & dill

OUTDOOR-REARED SUFFOLK PORCHETTA WITH ORANGE, FENNEL & CHILLI
crackling, fennel purée, honey-glazed apples, sage & mustard crumb

STRAWBERRY & ELDERFLOWER PANNA COTTA
honeycomb, lavender shortbread

BERGAMOT PARFAIT & FENNEL SEED MERINGUE
lemon thyme ice cream, olive oil shortbread

MALTED MILK CUSTARD TART
toasted hazelnuts, Dorset clotted cream

AFFOGATO AL CAFFÈ
espresso coffee, vanilla ice cream, hazelnut & raisin biscotti

DUO OF BRITISH CHEESES

Golden Cross, unpast. goat [E. Sussex] [V] **Beauvale Blue** past. cow [Notts] **Baron Bigod**, unpast. cow [Suffolk]
Old Winchester, past cow [Hants] [V] **Hafod Organic Cheddar**, past. cow [W. Wales] **Berkswell**, unpast. ewe [W. Midlands]
[£2.00 supplement per extra cheese]

SIDES

creamy mash skin-on fries char-grilled cabbage salt-baked heritage carrots **4.00**
watercress, orange & red cabbage salad, soy dressing buttered Jersey Royals & wild garlic hand-cut chunky chips **4.75**

SAVOURIES

rosemary-roasted nuts & chickpeas Italian mixed olives **4.00** mixed breads & butter **2.50**

There may be nuts or traces of nuts in some of the dishes. Please ask 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 oldamersham@gilbeygroup.com +44(0) 1494 727242

PMA-[110]-06.06.19-OA



PARTY MENU B
3 COURSES £42.50

PEA, LETTUCE & MARJORAM SOUP [V]
crème fraîche, rapeseed oil

GRILLED WYE VALLEY ASPARAGUS & POACHED HEN'S EGG [V]
truffled mayonnaise, Parmesan panko crumbs

DUCK LIVER PARFAIT BRÛLÉE
kumquat compote, cornichons, rosemary & raisin toast

EARL-GREY TEA-CURED LOCH DUART SALMON
beet, fennel & radish salad, yuzu crème fraîche, potato & poppy seed sourdough

SPINACH, FETA & LEEK FILO PARCEL [V]
dukkah-spiced cauliflower, whipped hummus, Kalamata olives

ALMOND-CRUSTED SEA BREAM
warm samphire & baked lemon salad, sweet potato bombas, romesco sauce

CHAR-GRILLED RUMP OF CORNISH LAMB & MERGUEZ SAUSAGE
Jersey Royals, Wye Valley asparagus, wild garlic, wild mushroom purée

28 DAY DRY-AGED 10oz BRITISH BONE-IN SIRLOIN**
watercress, roast shallot, hand-cut chips, café de Paris butter
[**£5.00 supplement]

GILBEY'S LEMON TART
vanilla Mascarpone cream

DARK CHOCOLATE, ALMOND & PEANUT BUTTER TORTE
sweet pickled apples, salted caramel popcorn

BERGAMOT PARFAIT & FENNEL SEED MERINGUES
lemon thyme ice cream, olive oil shortbread

AFFOGATO AL CAFFÈ
espresso coffee, vanilla ice cream, hazelnut & raisin biscotti

TRIO OF BRITISH CHEESES
Golden Cross, unpast. goat [E. Sussex] [V] **Beauvale Blue** past. cow [Notts] **Baron Bigod**, unpast. cow [Suffolk]
Old Winchester, past cow [Hants] [V] **Hafod Organic Cheddar**, past. cow [W. Wales] **Berkswell**, unpast. ewe [W. Midlands]
[£2.00 supplement per extra cheese]

SIDES

creamy mash skin-on fries char-grilled cabbage salt-baked heritage carrots 4.00
watercress, orange & red cabbage salad, soy dressing buttered Jersey Royals & wild garlic hand-cut chunky chips 4.75

SAVOURIES

rosemary-roasted nuts & chickpeas Italian mixed olives 4.00 mixed breads & butter 2.50

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