



Gilbey's



DECEMBER 2019 PARTY MENU A 3 courses £38.50

CREAM OF CURRIED RED LENTIL SOUP [V]
parsnip shards, Granny Smith apple

GOAT'S CHEESE PANNA COTTA [V]
'honeycomb', fig & walnut purée, rye crispies

SMOKED HADDOCK & PRAWN FISHCAKE
beetroot relish, hazelnuts, horseradish crème fraîche

PRESSED HAM HOCK, PEA & PARSLEY TERRINE
grain mustard butter, green tomato chutney, toast



GLAMORGAN SAUSAGES [V]
Caerphilly cheese, grains & kale, roasted tomato fondue

BALLOTINE OF HOLLY FARM TURKEY, BACON & SAUSAGE
chestnuts & Brussels tops, roast potatoes & roots, cranberries

PAVÉ OF NORTH ATLANTIC HAKE
caramelised celeriac purée, haricot beans, cavolo nero crisps, pomegranate

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING
star anise carrot purée, balsamic-glazed carrots, sage & mustard seed crumb



TRADITIONAL CHRISTMAS PLUM PUDDING
Brandy sauce, redcurrant compote

BERGAMOT ORANGE PARFAIT
fennel seed meringues, lemon thyme ice cream, olive oil shortbread

CRANBERRY & ORANGE BREAD & BUTTER PUDDING
satsuma & sultana suzette, vanilla ice cream

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 miso-buttered bbq cabbage roasted root vegetables **4.00**
red watercress, feta & radish salad parsley buttered new potatoes 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

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Gilbey's



DECEMBER 2019 PARTY MENU B 3 COURSES £45.00

CREAM OF CURRIED RED LENTIL SOUP [V]
parsnip shards, Granny Smith apple

GOAT'S CHEESE PANNA COTTA [V]
'honeycomb', fig & walnut purée, rye crispies

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

BEETROOT & SOY-CURED LOCH DUART SALMON
pickled fennel, chilli, almond & red watercress salad, lime mayonnaise



SPINACH & PORCINI RISOTTO [V]
toasted pinenuts & seeds, shimeji mushrooms, blue cheese

BALLOTINE OF HOLLY FARM TURKEY, BACON & SAUSAGE
chestnuts & Brussels tops, roast potatoes & roots, cranberries

PAN-FRIED FILLET OF SEA BREAM & LEEK BUTTER SAUCE
golden beetroot gnocchi, Scottish girolles, seaweed cracker

ROAST MERRIFIELD FARM DUCK BREAST & CRISPY LEG CROQUETTE
pickled mushrooms, pumpkin seeds & peanuts, pressed potatoes

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



TRADITIONAL CHRISTMAS PLUM PUDDING
Brandy sauce, redcurrant compote

GILBEY'S LEMON TART
vanilla Mascarpone cream

DARK CHOCOLATE DÉLICE
white chocolate streusel crumb, ginger, yoghurt sorbet

TRIO OF BRITISH CHEESES

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