



Gilbey's



December 2019 Party Menu A 3 Courses & £39.50

ROASTED CELERIAC & PUMPKIN SOUP [V]
green herb mascarpone, toasted sunflower seeds, sunflower seed bread

GOAT'S CHEESE, PESTO & PINENUT FILO PARCEL [V]
roasted heirloom beets, pickled pear chutney, goat's milk aioli

SMOKED HADDOCK KEDGEREE FISHCAKE & SMOKED SALMON TARTARE
red cabbage & beetroot crème fraîche, mango compote

CHICKEN LIVER PÂTÉ & TOASTED BRIOCHE
cranberry & orange compote, winter fruit & almond toast



SPINACH & ROASTED PUMPKIN RISOTTO [V]
Parmesan shards, crisp sage leaves, toasted mixed seeds

BALLOTINE OF TURKEY, BACON & SAUSAGE
chestnuts & Brussels tops, roasted roots & potatoes, cranberry sauce

PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMB
roasted & puréed cauliflower, lemon, parsley & Parmesan arancini

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING
pork cheeks & walnuts, creamed Savoy cabbage, apple & potato boulangère



TRADITIONAL CHRISTMAS PLUM PUDDING
blood orange gel, brandy sauce

GILBEY'S LEMON TART
blackberry coulis, vanilla ice cream

VANILLA CRÈME BRÛLÉE & SAFFRON POACHED PEARS
white chocolate honeycomb clusters

STICKY TOFFEE FIGGY PUDDING
butterscotch sauce, Cornish clotted cream

AFFOGATO AL CAFFÈ:
espresso coffee, vanilla ice cream, almond & stollen biscotti

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits

Rachel unpast. goat's milk, [Somerset] [V] **Barkham Blue** past. cow's milk, [Hampshire]

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 roasted roots creamed Savoy roasted cauliflower & almonds vegetable strands
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

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Gilbey's



December 2019 Party Menu B 3 Courses £45.00

ROASTED CELERIAC & PUMPKIN SOUP [V]
green herb mascarpone, toasted sunflower seeds, sunflower seed bread

ROASTED CAULIFLOWER & OLD WINCHESTER CHEESE PANNA COTTA [V]
toasted sweet almonds, pickled purple cauliflower, feuilles de brick

BEETROOT & ORANGE--CURED LOCH DUART SALMON
flaked crab, orange-pickled golden beets, dill crème fraiche, Einkorn bread

HONEY-ROASTED GAMMON & BLACK PUDDING ROULADE
glazed Cox's apples, cider dressing, toasted walnut potato bread



LEEK & RICOTTA CANNELLONI, PROVOLONE PICCANTE CHEESE SAUCE [V]
roasted chestnuts & Brussels tops

BALLOTINE OF TURKEY, BACON & SAUSAGE
chestnuts & Brussels tops, roasted roots & potatoes, cranberry sauce

PAVÉ OF NORTH ATLANTIC COD & KING PRAWNS
vegetable strands, ginger & jasmine rice, tomato fondue

SCOTTISH HIGHLAND VENISON THREE WAYS:
herb-crumbed loin **slow-braised shoulder** **venison cottage pie**
celeriac purée spiced red cabbage King oyster mushrooms

* 10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK *
devil & peppercorn sauce, hand-cut chips, dressed winter leaves
[*cooked medium rare - supplement + £4.00*]



TRADITIONAL CHRISTMAS PLUM PUDDING
blood orange gel, brandy sauce

GILBEY'S LEMON TART
blackberry coulis, vanilla ice cream

VANILLA CRÈME BRÛLÉE & SAFFRON POACHED PEARS
white chocolate honeycomb clusters

DARK CHOCOLATE DÉLICE & GRIOTTINE CHERRIES IN KIRSCH
soft meringue, crystallised pistachio nuts

AFFOGATO AL CAFFÈ:
espresso coffee, vanilla ice cream, almond & stollen biscotti

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits
Rachel unpast. goat's milk, [Somerset] [V] **Barkham Blue** past. cow's milk, [Hampshire]
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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