



**Party Menu A**  
**3 Courses £44.50**

**STARTERS**

PEA & WATERCRESS SOUP [V]

Mario Costa Gorgonzola, pine nuts, seed bread

SPRING ASPARAGUS, BURRATA & ARTICHOKE SALAD [V]

Balsamic heritage tomatoes

SALT COD & PARMESAN PINWHEEL TART, CHORIZO CRISP

caramelised onions, pickled courgettes, white Balsamic & olive oil

CHICKEN LIVER & PEDRO XIMÉNEZ PÂTÉ

butternut squash & cardamom relish, toasted sourdough

**MAINS**

WILD MUSHROOM & TALEGGIO RISOTTO [V]

charred sweetcorn, smoked almonds

ROSEMARY-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE

honey-glazed carrots, buttered Savoy

ROASTED FILLET OF FARMED SEA BASS

samphire & purple sprouting broccoli, chive-crushed Jersey Royals

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING

wild mushroom & pancetta arancini, pea purée, mustard-pickled carrots

**PUDDINGS & CHEESE**

GILBEY'S LEMON TART

red berry coulis, vanilla ice cream

STICKY TOFFEE PUDDING

butterscotch sauce, Cornish clotted cream

RED FRUIT ETON MESS

AFFOGATO AL CAFFÈ:

espresso coffee, vanilla ice cream, hazelnut biscotti

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

**Barkham Blue**, past. cow's milk [V] **Baron Bigod**, unpast. cow's milk **Pitchfork Somerset Organic Cheddar**, past. cow's milk

**SAVOURIES | SIDES**

red pepper hummus & crispbreads roasted nuts garlic & lemon olives **4.50**  
mash fries honey-glazed carrots creamed spinach buttered Savoy Jersey Royals **4.75**  
breads & butter **2.75** tea/infusion | coffee & petits fours **3.95**

*Some of these dishes will contain certain allergens, nuts or traces of nuts. Please ask us for detailed allergen information.*

A suggested service charge of 12.5% is added to the bill. This is distributed to the staff and is entirely voluntary.

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