



Party Menu A 3 Courses £44.50

STARTERS

PEA & WATERCRESS SOUP [V]

Mario Costa Gorgonzola, pine nuts, seed bread

ITALIAN ARTICHOKE & SWEET PEPPER SALAD [V]

Balsamic heritage tomatoes, quail's eggs, hazelnuts, Pecorino shavings

SALT COD & PARMESAN PINWHEEL TART, CHORIZO CRISP

caramelised onions, pickled courgettes, white Balsamic & olive oil

CHICKEN LIVER PÂTÉ

shallot compote, fresh figs, tomato focaccia

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

raspberry coulis, vanilla ice cream

STICKY TOFFEE PUDDING

butterscotch sauce, Cornish clotted cream

STRAWBERRY & VANILLA 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

Balsamic, olive oil & focaccia 6.50 red pepper hummus & crispbreads 5.50 roasted nuts 5.50 garlic & lemon olives 5.50
mash 4.75 fries 4.75 honey-glazed carrots 4.75 creamed spinach 4.75 buttered Savoy 4.75 Jersey Royals 4.75
breads & butter 3.50 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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