



Gilbey's



December 2024

Group Menu A

3 Courses £49.50

n.b. Due to unforeseeable market fluctuations, we may have to make alterations to the content / price of these menus

JERUSALEM ARTICHOKE & WHITE ONION SOUP [V]
pea & pinenut herb oil, crème fraîche, sea salt walnuts, seed bread

STILTON, CARAMELISED APPLE & PEAR SALAD [V]
salted hazelnuts, apple cider vinaigrette

PRAWN, SMOKED HADDOCK & GRUYÈRE FISHCAKE
white radish & apple rémoulade, crimson micro radish

CHICKEN LIVER PÂTÉ, FIG & APRICOT JAM
toasted brioche



PUMPKIN & PECORINO ROMANO RISOTTO [V]
sautéed King mushrooms, poppy seed crisps

ROAST BACON-WRAPPED BALLOTINE OF TURKEY
pigs in blankets, Brussels & chestnuts, roasted roots & potatoes, cranberry sauce

NORTH ATLANTIC COD IN A MILD CURRIED SHRIMP & COCONUT BROTH
Basmati, wild rice & roasted cashews, vine-roasted tomatoes

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING
charred sweetheart cabbage, apple, walnut & potato terrine, Calvados sauce



TRADITIONAL CHRISTMAS PLUM PUDDING
blood orange gel, brandy sauce

GILBEY'S LEMON TART
berry coulis, vanilla ice cream

STICKY TOFFEE PUDDING
butterscotch sauce, Cornish clotted cream

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits
Brighton Blue, past. cow [V] **Westcombe aged Somerset Cheddar**, unpast. cow

SAVOURIES | SIDES

aubergine & cumin hummus & crispbreads 5.50 roasted nuts 5.50 garlic & lemon olives 5.50 bread & butter 3.75
French fries 5.50 rosemary carrots 5.50 buttered Savoy 5.50 mash 5.50 creamed spinach 5.50 hand-cut chips 5.95
teas/infusions | coffee & petits fours 3.95

Prior to ordering, please inform us of any allergies or food intolerances as some dishes will contain allergens, nuts or traces of nuts. We can provide detailed information but please note that dishes are prepared in our kitchen where all allergens are present.

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 2024

Group Menu B

3 Courses £57.50

[V] JERUSALEM ARTICHOKE & WHITE ONION SOUP
pea & pinenut herb oil, crème fraîche, sea salt walnuts, seed bread

[V] ROASTED CAULIFLOWER & OLD WINCHESTER CHEESE PANNA COTTA
smoked almonds, saffron romanesco, feuilles de brick

SMOKED HAM HOCK, PORK & PISTACHIO TERRINE
pineapple, date & chilli chutney, toast

DILL-CURED GRAVLAX, CORNISH CRAB MAYONNAISE
pickled cucumber & red onions, wholemeal toast



[V] MOZZARELLA, PARMESAN & POTATO CROQUETTES ROTONDO
aubergine, tomato & caper caponata, olive & pinenut pesto

ROAST BACON-WRAPPED BALLOTINE OF TURKEY
pigs in blankets, Brussels & chestnuts, roasted roots & potatoes, cranberry sauce

NORTH ATLANTIC COD IN A MILDLY CURRIED SHRIMP & COCONUT BROTH
Basmati, wild rice & roasted cashews, roasted tomatoes

ROSEMARY-CRUSTED RUMP OF LAMB & MINI SHEPHERD'S PIE
roasted butternut squash, creamed spinach, redcurrant & red wine jus

OPTIONAL EXTRA MAIN COURSE – SUPPLEMENT £7.50

28 DAY DRY-AGED 8oz BRITISH SIRLOIN STEAK ***COOKED MEDIUM RARE***
red wine sauce & green peppercorn sauce, hand-cut chips



TRADITIONAL CHRISTMAS PLUM PUDDING
blood orange gel, brandy sauce

GILBEY'S LEMON TART
berry coulis, vanilla ice cream

BAILEYS CRÈME BRÛLÉE
chocolate shavings, gingerbread crumbs

DARK CHOCOLATE MARQUISE
Italian meringue, mango sorbet, coconut tuile

TRIO OF BRITISH ARTISAN CHEESES, apple jelly, celery, biscuits

Brighton Blue, past. cow **[V]** Baron Bigod [Brie style] unpast. cow Westcombe aged Somerset Cheddar, unpast. cow

SAVOURIES | SIDES

aubergine & cumin hummus & crispbreads 5.50 roasted nuts 5.50 garlic & lemon olives 5.50 bread & butter 3.75
French fries 5.50 rosemary carrots buttered cabbage 5.50 mash 5.50 creamed spinach 5.50 hand-cut chips 5.95
teas/infusions | coffee & petits fours 3.95

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