



Gilbey's



December 2022

Party Menu A

3 Courses £47.50

CELERIAC & WHITE ONION SOUP [V]

rosemary crème fraîche, hazelnut crumbs, focaccia croûte

STILTON, POACHED PEAR & MEDJOL DATE SALAD [V]

candied walnuts, bittersweet orange, focaccia

SMOKED HADDOCK & GRUYÈRE FISHCAKE, SMOKED SALMON TARTARE

radish & red cabbage slaw, chive & parsley emulsion

CHICKEN LIVER PÂTÉ, TOMATO & ROSEMARY CHUTNEY

toasted brioche



WILD MUSHROOM & TALEGGIO RISOTTO [V]

king oyster mushrooms, charred sweetcorn, pine nuts

BALLOTINE OF TURKEY, BACON & CHESTNUTS

pigs in blankets, Brussels, roasted roots & potatoes, cranberry sauce

PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMBS

parsley root purée, red pepper & red onion pipérade, saffron quinoa

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING

creamed Savoy, potato & sage croquette, cider 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

AFFOGATO AL CAFFÈ:

espresso coffee, vanilla ice cream, hazelnut biscotti

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

Barkham Blue, past. cow's milk [V] **Baron Bigod**, unpast. cow's milk **Hafod Welsh 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 4.95 honey-glazed carrots 4.75 creamed spinach 4.75 buttered Savoy 4.75
breads & butter 3.75 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.

Nb Due to the ongoing market fluctuations, we may have to make alterations to the content and price of the above menu.

www.gilbeygroup.com +44(0)1753 854921 eton@gilbeygroup.com

M-XMAS-PMA-[159]-01.12.22-Etn



Gilbey's



December 2022

Party Menu B

3 Courses £54.50

CELERIAC & WHITE ONION SOUP [V]

rosemary crème fraîche, hazelnut crumbs, focaccia croûte

ROASTED CAULIFLOWER & OLD WINCHESTER CHEESE PANNA COTTA [V]

toasted sweet almonds, pickled romesco, feuilles de brick

SLOE GIN-CURED LOCH DUART SALMON

citrus, fennel & rocket, lilliput caper goat's curd, toasted bagel

ROAST GAMMON & WALNUT TERRINE

caramelised shallots, herb mayonnaise, bacon toast



RICOTTA, SPINACH & BUTTERNUT SQUASH CANNELLONI [V]

roasted vine tomatoes, Parmesan cream, parsnip crisps

BALLOTINE OF TURKEY, BACON & CHESTNUTS

pigs in blankets, Brussels, roasted roots & potatoes, cranberry sauce

ROAST FILLET OF NORTH ATLANTIC HAKE & CHORIZO CRUMBS

parsley root purée, red pepper & red onion pipérade, saffron quinoa

ROSEMARY-CRUSTED RUMP OF LAMB & MINI SHEPHERD'S PIE

roasted butternut squash, creamed spinach

* 10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK *

devil & peppercorn sauce, hand-cut chips, dressed winter leaves

[*cooked medium rare - supplement + £7.50*]



TRADITIONAL CHRISTMAS PLUM PUDDING

blood orange gel, brandy sauce

GILBEY'S LEMON TART

berry coulis, vanilla ice cream

BAILEYS CRÈME BRÛLÉE & GRIOTTINE CHERRIES

gingerbread crumbs

CHOCOLATE MARQUISE & PASSION FRUIT MOUSSE DOME

coconut sorbet

AFFOGATO AL CAFFÈ:

espresso coffee, vanilla ice cream, almond & hazelnut biscotti

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

Barkham Blue, past. cow's milk [V] **Baron Bigod**, unpast. cow's milk **Hafod Organic Somerset 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 4.95 honey-glazed carrots 4.75 creamed spinach 4.75 buttered Savoy 4.75
breads & butter 3.75 tea/infusion | coffee & petits fours 3.95

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