



Party Menu A 3 Courses £38.50

[****this dish can be adapted to be Vegan****]

CARROT, TURMERIC & RED LENTIL SOUP [V****]
lime crème fraîche, coriander, sunflower seed bread

WILD MUSHROOM PARFAIT & PARMESAN FILO PINWHEEL [V]
confit cherry tomatoes, aubergine caviar, curly endive

KING PRAWN, CHILLI & LIME SWEET POTATO FISHCAKE
fennel & caper rémoulade, ginger & carrot dressing

DUCK LIVER, ORANGE & COINTREAU PÂTÉ
rhubarb compote, salted pistachios, brioche disc



SWEET POTATO & SPINACH RISOTTO [V****]
Parmesan shards, crisp sage leaves, toasted mixed seeds

BALLOTINE OF CORN-FED FREE-RANGE CHICKEN SUPRÊME
Puy lentils & pancetta, celeriac purée, caramelised rosemary roots, crispy shallots

FILLET OF FARMED SEA BASS & PROSCIUTTO
globe & Jerusalem artichokes, spinach, pine nut & Parmesan pesto, preserved lemons

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING, SMOKED SAUSAGE
roasted cauliflower & smoked almonds, black pudding mash, girolles



GILBEY'S LEMON TART
raspberry coulis, vanilla ice cream

COCONUT CRÈME BRÛLÉE & TROPICAL FRUIT SALSA
Hibiscus meringues

STICKY TOFFEE FIG PUDDING
butterscotch sauce, Cornish clotted cream

AFFOGATO AL CAFFÈ:
espresso coffee, vanilla ice cream, hazelnut & raisin biscotti

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

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

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 + £3.00 per extra cheese]

SAVOURIES | SIDES 4.00

red pepper hummus & crispbreads sea salt & pepper roasted nuts garlic & chilli olives
creamy mash fries buttered Savoy & peas roasted cauliflower & almonds
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



Party Menu B 3 Courses £45.00

[****this dish can be adapted to be Vegan****]

CARROT, TURMERIC & RED LENTIL SOUP [V****]
lime crème fraîche, coriander, sunflower seed bread

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

BETROOT & ORANGE-CURED LOCH DUART SALMON
flaked crab, orange-pickled golden beets, horseradish crème fraîche, Einkorn

PROSCIUTTO, BARKHAM BLUE CHEESE, POACHED PEAR & WALNUT SALAD
mixed leaves, fig balsamic glaze, croûtons



ROASTED WINTER VEGETABLE OPEN LASAGNE [V****]
rocket-marinated ricotta, crispy chickpeas, slow-cooked tomatoes

PAVÉ OF NORTH ATLANTIC COD & SALT COD FRITTER
saffron, black & white quinoa, honey & cardamom carrots, roasted heritage beetroot

ROAST RUMP OF WEST COUNTRY LAMB & SWEETBREAD CROQUETTE
white bean purée, lemon & olive oil monk's beard, persillade

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



GILBEY'S LEMON TART
raspberry coulis, vanilla ice cream

COCONUT CRÈME BRÛLÉE & TROPICAL FRUIT SALSA
hibiscus meringues

SALTED CARAMEL & DARK CHOCOLATE TORTE
saffron-poached pears, almond brittle

AFFOGATO AL CAFFÈ:
espresso coffee, vanilla ice cream, hazelnut & raisin biscotti

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits
Rachel unpast. goat's milk, [Somerset] [V] **Barkham Blue**, past. cow's milk, [Hampshire] [V]
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 + £3.00 per extra cheese]

SAVOURIES | SIDES 4.00

red pepper hummus & crispbreads sea salt & pepper roasted nuts garlic & chilli olives
creamy mash fries buttered Savoy & peas roasted cauliflower & almonds
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