



December 2020 Party Menu 3 Courses £42.00

STARTERS

[V]

PARSNIP & GARLIC SOUP
black onion seeds, crème fraiche

[V]

ROASTED FIG, TICKLEMORE GOAT'S' CHEESE & PISTACHIO SALAD
radicchio & rocket, fig balsamic

HAM HOCK & BLACK PUDDING TERRINE, SEEDED TOAST
winter vegetable piccalilli

BEETROOT-CURED CHALK STREAM TROUT
cucumber & kohlrabi salad, horseradish cream, bread crisp

MAINS

[V]

CAULIFLOWER CHEESE & LEEK MACARONI
Hafod organic cheddar sauce, crispy sage, Gremolata crumbs

BALLOTINE OF TURKEY, BACON, SAUSAGE & CHESTNUTS
Brussel tops, roasted roots & potatoes, cranberry sauce

FILLET OF CORNISH PLAICE, ROAST CHICKEN SAUCE
corn, wild mushrooms, gnocchi

SLOW-COOKED BELLY OF SUFFOLK PORK, CRACKLING
oyster mushrooms, burnt apple sauce, truffle fondant potato

10oz DRY-AGED BRITISH BONE-ON SIRLOIN STEAK
pink peppercorn & horseradish butter, hand-cut chips, roast tomato
[*cooked medium rare - £7.50 + supplement]

PUDDINGS

VANILLA CRÈME BRÛLÉE, shortbread biscuit

GILBEY'S LEMON TART, meringue, lime sherbet, raspberry sorbet

STICKY TOFFEE PUDDING, butterscotch sauce, vanilla ice cream

DARK CHOCOLATE DÉLICE, gingerbread crumble, Kirsch cherries

TRIO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits
Barkham Blue, past. cow [V] Baron Bigod, unpast. cow Hafod Organic Cheddar, past. cow

SIDES & SAVOURIES

rosemary-roasted nuts, chickpeas & giant corn Italian olives 4.00 breads & butter 2.50
grilled cabbage & pink peppercorn butter braised red cabbage creamy mash fries 4.00
hand-cut chips beet, pear & walnut salad 4.75

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)1494 727242 oldamersham@gilbeygroup.com

P.M-[133]-03.12.20-0a