



Sample **DECEMBER SUNDAY LUNCH SET MENU** Sample
2 Courses £25.00 | 3 Courses £32.00

STARTERS

PARSNIP & GARLIC SOUP [V]

Black onion seeds, crème fraîche, seeded bread

HAM HOCK & BLACK PUDDING TERRINE

winter vegetable piccalilli, toast

ST. AUSTELL BAY MUSSELS & CRUSTY BREAD

steamed in garlic, white wine & parsley

BEETROOT-CURED CHALK STREAM TROUT

cucumber & kohlrabi salad, horseradish cream, bread crisp

WARM HERITAGE BEETS, PEAR & WALNUT SALAD

chicory, sherry vinegar dressing

MAINS

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

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

Panko-Crumbed fish of the day, peas, tartare

ROAST SIRLOIN OF DRY-AGED BRITISH BEEF & YORKSHIRE PUDDING

roast potatoes, seasonal vegetables, horseradish sauce

RIBEYE COLLAR OF FREE-RANGE SUFFOLK PORK & CRACKLING

roast potatoes, seasonal vegetables, apple sauce

PUDDINGS | CHEESE

VANILLA CRÈME BRÛLÉE, shortbread biscuit

STICKY TOFFEE PUDDING, butterscotch sauce, vanilla ice cream

CHRISTMAS PLUM PUDDING, redcurrant gel, brandy sauce

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

DUO OF SORBETS | DUO OF ICE CREAMS

raspberry, coconut, pistachio, vanilla

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

Barkham Blue, past. cow's milk, [Berkshire] [V] **Hafod Organic Cheddar**, past. cow's milk, [West Wales]

SIDES | SAVOURIES

beetroot, pear & walnut salad **4.75** fries roast potatoes roasted carrots buttered Hispi cabbage **4.00**

rosemary-roasted nuts, chickpeas & giant corn Italian olives **4.00** bread & butter **2.50**

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

oldamersham@gilbeygroup.com www.gilbeygroup.com +44 (0) 1494 727242