



PARTY MENU A
3 Courses £39.50

STARTERS

[V]

CREAM OF SWEETCORN SOUP
Aleppo chilli & rosemary oil, seed bread

[V]

WHIPPED GOAT'S CHEESE & BEETROOT CRUMPET
Granny Smith, crystallised walnuts, tarragon oil

HAM HOCK & PARSLEY TERRINE, SEEDED TOAST
apple jelly, honey-pickled red onions

SMOKED COD KEDGEREE ARANCINI
curried mayonnaise, pickled kohlrabi

MAINS

[V]

ORGANIC PECORINO TOSCANO RISOTTO
parsley pesto, vignarola vegetables, linseed crackers

CONFIT LEG OF MERRIFIELD FARM DUCK
tomato & olive gnocchi, spring onion & herb salsa

MOROCCAN CHICKEN THIGHS
chickpea, apricot & spinach orzo, toasted almonds

LOCH DUART SALMON, SUMMER SQUASH & TURMERIC PURÉE
courgette, pickled mango, puffed rice

PUDDINGS

GILBEY'S LEMON TART, lime sherbet, raspberry sorbet

STICKY TOFFEE PUDDING, butterscotch sauce, vanilla ice cream

SUMMER STRAWBERRY ETON MESS, hibiscus meringue

DUO OF BRITISH ARTISAN CHEESES, apple jelly, celery, biscuits
Barkham Blue, past. cow [V] Hafod Organic Cheddar, past. cow

SIDES & SAVOURIES

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

grilled cabbage & pink-peppercorn butter creamy mash fries **4.00**

hand-cut chips **4.75** beet, watercress & hazelnut salad **4.95**

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.A-[141]-16.07.21-0a



PARTY MENU B
3 Courses £46.50

STARTERS

[V]

CREAM OF SWEETCORN SOUP
Aleppo chilli & rosemary oil, seed bread

[V]

COMPRESSED SAN MARZANO TOMATOES & MOZZARELLA
green olive tapenade, tomato consommé, basil crostini

CHICKEN LIVER PARFAIT, SEEDED TOAST
apricot chutney, cornichons

CITRUS-CURED SEA TROUT
shaved radish, samphire, toasted sesame mayo, onion seed crisp

MAINS

[V]

SLOW-ROASTED SPICED AUBERGINE
warm herb tabbouleh, pomegranate, confit garlic 'custard'

LOCH DUART SALMON, SUMMER SQUASH & TURMERIC PURÉE
courgette, pickled mango, puffed rice

SLOW-BRAISED BELLY OF SUFFOLK PORK, CRACKLING
shaved fennel & apple salad, grains & seeds, white onion purée

10oz 28 DAY DRY-AGED BRITISH BONE-ON SIRLOIN STEAK*
pink peppercorn & horseradish butter, hand-cut chips, confit tomato
[*cooked medium rare – supplement 5.50]

PUDDINGS

GILBEY'S LEMON TART, lime sherbet, raspberry sorbet

STICKY TOFFEE PUDDING, butterscotch sauce, vanilla ice cream

RUBY CHOCOLATE CRÉMEUX, raspberries, white chocolate crumb

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

SIDES & SAVOURIES

rosemary-roasted nuts, chickpeas & giant corn **4.00** Italian olives **4.00** breads & butter **2.50**
grilled cabbage & pink-peppercorn butter creamy mash fries **4.00**
hand-cut chips **4.75** beet, watercress & hazelnut salad **4.95**

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