



PARTY MENU A
3 Courses £39.50

STARTERS

[V]

ROASTED BUTTERNUT SQUASH SOUP
crisp sage, apple, maple crème fraîche, seed bread

[V]

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

BRAISED PORK & PISTACHIO RILLETTES
apple & chilli jam, endive salad, toast

SMOKED COD KEDGEREE ARANCINI
curried mayonnaise, pickled kohlrabi

MAINS

[V]

CARAMELISED SHALLOT & ARTICHOKE CHEESECAKE
mung bean & mint salad, fig leaf vinegar dressing

PAN-ROASTED FILLET OF STONE BASS
beetroot risotto, caramelised fennel, sumac dressing

ROSEMARY-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE
charred sweetcorn, buttered kale

CIDER-BRAISED BELLY OF SUFFOLK PORK, CRACKLING
roasted cauliflower, mustard seeds, pressed potato, apple cider sauce

PUDDINGS

GILBEY'S LEMON TART, lime sherbet, raspberry sorbet

STICKY TOFFEE PUDDING, butterscotch sauce, vanilla ice cream

GRILLED PEACH PANNA COTTA, peach & rosemary syrup, toasted almonds

DUO OF ENGLISH ARTISAN CHEESES, apple jelly, celery, biscuits
Stichelton Blue, unpast. cow Montgomery's Extra Mature Cheddar, unpast. 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 **4.75**

hand-cut chips **5.00** endive, mung bean & hazelnut salad **5.50**

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)1494 727242 oldamersham@gilbeygroup.com

P.M.A-[144]-01.10.21-0a



PARTY MENU B
3 Courses £46.50

STARTERS

[V]

ROASTED BUTTERNUT SQUASH SOUP
crisp sage, apple, maple crème fraîche, seed bread

[V]

CAULIFLOWER & OLD WINCHESTER CHEESE PANNA COTTA
roasted walnuts, Romanesco, cumin crisps

CHICKEN LIVER PARFAIT, SEEDED TOAST
pear & ginger chutney, cornichons

LOCH DUART SALMON GRAVADLAX
hot-smoked salmon rillettes, pickled cucumber, horseradish crème fraîche

MAINS

[V]

SPINACH, LEMON & GARLIC CASARECCE PASTA
egg yolk emulsion, hazelnuts, nasturtium leaves

PAN-ROASTED FILLET OF STONE BASS
beetroot risotto, caramelised fennel, sumac dressing

PAVÉ OF CORNISH LAMB, COURGETTE MOUSSAKA
warm tomatoes, chickpeas & mint, Kalamata olives

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

GRILLED PEACH PANNA COTTA, peach & rosemary syrup, toasted almonds

TRIO OF BRITISH ARTISAN CHEESES, apple jelly, celery, biscuits
Stichelton Blue, unpast. cow Montgomery's Extra Mature Cheddar, unpast. Cow Winslade, past cow V

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 **4.75**

hand-cut chips **5.00** endive, mung bean & hazelnut salad **5.50**

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