



**PARTY MENU A**  
**3 Courses £40.50**

**STARTERS**

[V]

ROASTED CELERIAC, APPLE & HONEY SOUP  
scallion crème fraîche, hazelnut crumb, seed bread

LAYERED CHICKEN LIVER PÂTÉ & FIG CHUTNEY  
candied pistachios, fruit & nut toast

[V]

SUN-BLUSHED TOMATO CHEESECAKE  
salad leaves, artichokes, fig balsamic dressing

SMOKED HADDOCK KEDGEREE FISHCAKE  
smoked salmon tartare, beetroot & red cabbage slaw, mango salsa

**MAINS**

[V]

PORCINI, WILD MUSHROOM & TALEGGIO RISOTTO  
king oyster mushroom, charred sweetcorn, pine nuts

SLOW-ROASTED SHOULDER OF LAMB SHEPHERD'S PIE  
creamed Savoy, heritage carrots

ROASTED CORNISH HAKE & CHORIZO CRUMB  
parsley root purée, red pepper & red onion pipérade, saffron quinoa

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING  
creamed Savoy cabbage, potato & rosemary boulangère, cider sauce

**PUDDINGS**

STICKY TOFFEE PUDDING  
butterscotch sauce, Cornish clotted cream

MIXED RED BERRY ETON MESS  
hibiscus meringue shards

GILBEY'S LEMON TART  
raspberry coulis, vanilla ice cream

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

**SIDES & SAVOURIES**

red pepper hummus & crispbreads roasted nuts garlic & chilli olives **4.00** breads & butter **2.50**  
roasted cauliflower & almonds creamed Savoy cabbage buttered kale mash fries **4.75**  
hand-cut chunky chips **5.00** Parmesan & yellow frisée 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)1753 854921 eton@gilbeygroup.com**

P.M.A-[142]-25.11.21-etn



**PARTY MENU B**  
**3 Courses £47.50**

**STARTERS**

[V]

ROASTED CELERIAC, APPLE & HONEY SOUP  
scallion crème fraîche, hazelnut crumb, seed bread

HONEY-ROASTED GAMMON & BLACK PUDDIN ROULADE  
glazed Cox's, shallots, wholegrain mustard mayo, smoked bacon toast

[V]

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

BEETROOT & ORANGE-CURED LOCH DUART SALMON  
vodka-pickled golden beets, caviar butter, Einkorn bread

**MAINS**

[V]

RICOTTA, SPINACH & BUTTERNUT SQUASH CANNELONI  
roasted vine tomatoes, Pecorino cream, crisp Jerusalem artichokes

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING  
creamed Savoy, potato & rosemary boulangère, cider sauce

ROASTED CORNISH HAKE & CHORIZO CRUMB  
parsley root purée, red pepper & red onion pipérade, saffron quinoa

ROSEMARY-CRUSTED RUMP OF LAMB & MINI SHEPHERD'S PIE  
heritage carrots, creamed spinach, king oyster mushrooms

10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK\*  
devil sauce & green peppercorn sauce, hand-cut chips, onion rings, dressed leaves  
[\*cooked medium rare - supplement + £6.50\*]

**PUDDINGS**

BAILEYS CRÈME BRÛLÉE  
gingerbread man, coffee gel

GILBEY'S LEMON TART  
raspberry coulis, vanilla ice cream

CHOCOLATE DÉLICE  
griottine cherries in Kirsch, soft meringue, crystallised pistachios

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**

red pepper hummus & crispbreads roasted nuts garlic & chilli olives **4.00** breads & butter **2.50**  
roasted cauliflower & almonds creamed Savoy cabbage buttered kale mash fries **4.75**  
hand-cut chunky chips **5.00** Parmesan & yellow frisée salad **5.50**

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