



# Gilbey's



**December 2021**

**Party Menu A**

**3 Courses £42.50**

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

GOAT'S CHEESE, PINENUT & BASIL FILO PARCEL [V]  
pickled courgettes, roasted tomato romesco sauce, radicchio

SMOKED HADDOCK KEDGEREE FISHCAKE & SMOKED SALMON TARTARE  
beetroot & red cabbage slaw, mango salsa

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



PORCINI, WILD MUSHROOM & TALEGGIO RISOTTO [V]  
king oyster mushrooms, charred sweetcorn, pine nuts

BALLOTINE OF TURKEY, BACON & CHESTNUTS  
pigs in blankets, Brussels tops, roasted roots & potatoes, cranberry sauce

PAVÉ OF NORTH ATLANTIC 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



TRADITIONAL CHRISTMAS PLUM PUDDING  
blood orange gel, brandy sauce

GILBEY'S LEMON TART  
blackberry coulis, vanilla ice cream

MIXED RED BERRY ETON MESS  
hibiscus meringue shards

STICKY TOFFEE PUDDING  
butterscotch sauce, Cornish clotted cream

AFFOGATO AL CAFFÈ:  
espresso coffee, vanilla ice cream, hazelnut biscotti

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

**Colston Bassett Stilton**, past. cow's milk [V] **Baron Bigod**, unpast. cow's milk **Hafod Organic Cheddar**, past. cow's milk

## SAVOURIES | SIDES 4.00

red pepper hummus & crispbreads    roasted nuts    garlic & lemon olives  
mash    fries    roasted roots    creamed Savoy cabbage    vegetable strands  
breads & butter 2.50    tea/infusion | coffee & petits fours 3.50

*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](http://www.gilbeygroup.com) +44(0)1753 854921 [eton@gilbeygroup.com](mailto:eton@gilbeygroup.com)

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# Gilbey's



**December 2021**

**Party Menu B**

**3 Courses £48.50**

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

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

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

HONEY-ROASTED GAMMON & BLACK PUDDING ROULADE  
glazed Cox's, caramelised shallots, wholegrain mustard mayonnaise, smoked bacon toast



RICOTTA, SPINACH & BUTTERNUT SQUASH CANNELLONI [V]  
roasted vine tomatoes, Pecorino cream, crisp Jerusalem artichokes

BALLOTINE OF TURKEY, BACON & CHESTNUTS  
pigs in blankets, Brussels tops, roasted roots & potatoes, cranberry sauce

PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMB  
parsley root purée, red pepper & red onion pipérade, saffron quinoa

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

\* 10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK \*  
devil & peppercorn sauce, hand-cut chips, dressed winter leaves  
[\*cooked medium rare - supplement + £7.50\*]



TRADITIONAL CHRISTMAS PLUM PUDDING  
blood orange gel, brandy sauce

GILBEY'S LEMON TART  
raspberry coulis, vanilla ice cream

BAILEYS CRÈME BRÛLÉE & COFFEE GEL  
gingerbread man biscuit

DARK CHOCOLATE DÉLICE & GRIOTTINE CHERRIES IN KIRSCH  
soft meringue, crystallised pistachio nuts

AFFOGATO AL CAFFÈ:  
espresso coffee, vanilla ice cream, almond & hazelnut biscotti

TRIO OF BRITISH ARTISAN CHEESES, apple jelly, celery, biscuits

**Colston Bassett Stilton**, past. cow's milk [V] **Baron Bigod**, unpast. cow's milk **Hafod Organic Cheddar**, past. cow's milk

#### SAVOURIES | SIDES 4.00

bread & butter 2.50 tea/infusion | coffee & petits fours 3.50  
red pepper hummus & crispbreads roasted nuts garlic & lemon olives  
mash fries roasted roots creamed Savoy cabbage vegetable strands

*On all our menus there may be nuts or traces of nuts in some of the dishes. Please ask us for detailed allergy information.*

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