

# Gilbey's

## Party Menu A 3 Courses £42.50

LEEK & SWEET ONION VICHYSOISSE SOUP [V]  
scallion cream, walnut & mixed seed granola, melba toast

WHITE LAKE DAIRY GOAT'S CURD CHEESECAKE [V]  
saffron-poached pears, herb salad, Jerusalem crisps

SMOKED HADDOCK & GRUYÈRE FISHCAKE  
smoked salmon tartare, beetroot slaw, caper & dill emulsion

LAYERED CHICKEN LIVER PÂTÉ & FIG CHUTNEY  
pistachio crumbs, fruit & nut toast



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

ROAST CORNISH HAKE  
parsley root purée, red pepper & red onion pipérade, chorizo quinoa

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

BREAST OF MERRIFIELD FARM DUCK, ROSEMARY SHALLOT SAUCE\*  
girolle mushrooms, ginger heritage carrots, baked & puréed celeriac  
[supplement + £4.50\*]



GILBEY'S LEMON TART  
raspberry coulis, vanilla ice cream

DARK CHOCOLATE BROWNIE  
salted caramel ice cream, tuile biscuit

STICKY TOFFEE PUDDING  
butterscotch sauce, Cornish clotted cream

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

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

**Barkham Blue**, past. cow's milk [V] **Baron Bigod**, unpast. cow's milk **Pitchfork Somerset Organic Cheddar**, past. cow's milk

### SAVOURIES | SIDES

red pepper hummus & crispbreads roasted nuts garlic & lemon olives **4.00**  
mash fries heritage carrots creamed spinach buttered Savoy **4.75**  
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)

PMA-[144]-07.01.22-Etn



**Party Menu B**  
**3 Courses £48.50**

LEEK & SWEET ONION VICHYSOISSE SOUP [V]  
scallion cream, walnut & mixed seed granola, melba toast

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

BEETROOT & ORANGE-CURED LOCH DUART SALMON  
Cornish crab, cucumber ribbons, Einkorn bread

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



RICOTTA, SPINACH & BUTTERNUT SQUASH CANNELLONI [V]  
roasted vine tomatoes, Parmesan cream, parsnip crisps

ROASTED CORNISH HAKE  
parsley root purée, red pepper & red onion pipérade, chorizo quinoa

BREAST OF MERRIFIELD FARM DUCK, ROSEMARY SHALLOT SAUCE  
girolle mushrooms, ginger heritage carrots, baked & puréed celeriac

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



GILBEY'S LEMON TART  
raspberry coulis, vanilla ice cream

LYCHEE CRÈME BRÛLÉE  
mango gel, hibiscus meringue

CLASSIC ITALIAN TIRAMISU  
cherries in Kirsch, candied almonds

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

TRIO OF BRITISH ARTISAN CHEESES, apple jelly, celery, biscuits  
**Barkham Blue**, past. cow's milk [V]   **Baron Bigod**, unpast. cow's milk   **Pitchfork Organic Somerset Cheddar**, past. cow's milk

**SAVOURIES | SIDES**

red pepper hummus & crispbreads   roasted nuts   garlic & lemon olives **4.00**  
mash   fries   heritage carrots   creamed spinach   buttered Savoy **4.75**  
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)

PMB-[144]-07.0122-Etn