



PARTY MENU A  
3 Courses £42.50

SALT-BAKED CELERIAC SOUP [V]  
roasted hazelnuts, white truffle oil, bread

WHIPPED SHEEP'S CHEESE CRUMPET [V]  
honey-poached pear, crystallised walnuts, chervil oil

POACHED COD & MONTGOMERY CHEDDAR FISHCAKE  
swede rémoulade, crispy capers

HAM HOCK, APRICOT & PISTACHIO TERRINE  
spiced carrot jam, bitter leaves, toast



ROASTED CAULIFLOWER CHEESE 'STEAK' [V]  
pressed potato, crispy sage, crumbs, raisin ketchup

PAN-ROASTED FILLET OF CORNISH HAKE  
beetroot risotto, caramelised fennel, sumac dressing

SLOW-COOKED BELLY OF SUFFOLK PORK, CRACKLING  
Jerusalem artichokes, heritage carrots, stout & mustard sauce

VENISON, SMOKED BACON & MUSHROOM COTTAGE PIE  
buttered winter greens



GILBEY'S LEMON TART  
lime sherbet, raspberry sorbet

STEAMED MARMALADE PUDDING  
cardomom crème fraîche, vanilla custard

CORNISH SEA-SALTED CARAMEL CRÈME BRÛLÉE  
sticky ginger cake, toasted almonds

DUO OF ENGLISH ARTISAN CHEESES, fruit chutney, celery, biscuits  
**Stichelton Blue**, unpast. cow **Montgomery's 18 Month Aged Cheddar**, unpast. cow

**SIDES & SAVOURIES**

rosemary-roasted nuts, chickpeas & giant corn **4.00** Italian olives **4.00** breads & butter **2.50**  
miso-buttered kale & nut granola heritage carrots creamy mash fries **4.75**  
hand-cut chips **5.00** bitter leaves, walnut & beetroot salad **5.50**

*There may be nuts or traces of nuts in some of the dishes. Please ask 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) [oldamersham@gilbeygroup.com](mailto:oldamersham@gilbeygroup.com) +44(0) 1494 727242



PARTY MENU B  
3 Courses £47.00

SALT-BAKED CELERIAC SOUP [V]  
roasted hazelnuts, white truffle oil, bread

ROASTED BEETROOT PANNA COTTA [V]  
dukkah-dusted goat's curd, black olive crumble, red vein sorrel

CHICKEN LIVER PARFAIT BRÛLÉE  
apricot & ginger chutney, cornichons, toast

LOCH DUART SALMON GRADVALAX  
hot-smoked salmon rillettes, pickled cucumber, seed crackers



WILD MUSHROOM & GRUYÈRE STRUDEL [V]  
celery, mizuna, Madeira & mascarpone sauce

PAN-ROASTED FILLET OF CORNISH HAKE  
beetroot risotto, caramelised fennel, sumac dressing

TREACLE-CURED BREAST OF MERRIFIELD FARM DUCK  
'burnt' butter pommes purée, girolle mushrooms, crisp kale, roasting juices

28 DAY DRY-AGED 10oz BRITISH BONE-IN SIRLOIN\*\*  
pink peppercorn & horseradish butter, hand-cut chips, confit tomato  
[\*\*£7.50 supplement]



GILBEY'S LEMON TART  
lime sherbet, raspberry sorbet

CORNISH SEA-SALTED CARAMEL CRÈME BRÛLÉE  
sticky ginger cake, toasted almonds

DARK CHOCOLATE & HONEY GANACHE  
passion fruit gel, caramelised pineapple, shortbread

TRIO OF ENGLISH ARTISAN CHEESES, fruit chutney, celery, biscuits  
Stichelton Blue, unpast. cow   **Montgomery's 18 Month Aged 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**  
miso-buttered kale & nut granola   heritage carrots   creamy mash   fries   **4.75**  
hand-cut chips   **5.00**   bitter leaves, walnut & beetroot salad   **5.50**

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