

GALVIN

AT THE ATHENAEUM

CHEF'S SPARKLING MENU

3 COURSES

Belgian endive, Roquefort and walnut salad
Game terrine, Cumberland sauce, pickled walnuts and herb salad
Parsnip and apple soup, black truffle cream

Fillet of Brixham Pollack, buttered leeks, brown shrimps
Daube of Cumbrian beef, crushed carrot and swede, glazed onions
Risotto of Iron bark pumpkin, chanterelles, sage and hazelnuts

Roast Norfolk turkey, chestnut & sage stuffing, 'pigs in blankets', roast potatoes, Brussel sprouts, parsnips, bread sauce, cranberries & roasting juices
(Available for a minimum of 8 guests on a 24 hour notice)

Christmas pudding, brandy sauce
Tawny port soaked Colston Bassett stilton, grapes and celery
Valrhona chocolate tart, pistachio ice cream

£42.50 per person

If you are allergic to any food product, please advise a member of the service team.

A discretionary service charge of 12.5% will be added to your bill.

All prices include VAT at the current rate