



# GALVIN

AT THE ATHENAEUM

## CHRISTMAS DAY EVENING BUFFET

Potted shrimp  
Dressed Portland crab  
Prawns in Marie-Rose sauce  
Galvin cure smoke salmon, blinis, caviar

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Game terrine  
Burford brown egg and mayonnaise  
Honey and mustard glazed Ham, piccalilli  
English charcuterie

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### Hot selection

Iron bark pumpkin risotto  
Chicken Chasseur, mash potato  
Roast fore-rib of Cumbrian beef & horseradish cream  
Soup of Rosanna onion and cider  
Winter greens

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A selection of breads, cheese straws  
Belgian endive, Roquefort and candied walnut salad  
Heritage beetroot, orange and pomegranate salad  
Moroccan cous cous, preserved lemon  
Crisp leaf salad, house dressing

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Colston Bassett Stilton soaked in Port, grapes and celery

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Mince pies  
Custard cakes,  
Valrhona chocolate mousse  
Clementines in brandy syrup  
Glazed lemon tart

SERVED FROM 5:30pm – 9:30pm

£59.50 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