



# GALVIN

AT THE ATHENAEUM



## CHRISTMAS DAY LUNCH MENU

### Canapés

Game sausage roll

Smoked haddock hash brown

Blue cheese biscuit, celery and walnut

### Starters

Ravioli of Orkney Scallop, shellfish vinaigrette

Presse of Quail, potato and foie gras, Bramley apple puree

Home cured Loch Duart salmon, blinis, caviar and sour cream

Salt baked celeriac, roasted cepes and walnut emulsion

### Main courses

Poached north coast Halibut, warm salad of native lobster

Galette of wild mushrooms, caramelised Rosanna onion puree, Waterloo cheese and black winter truffle

Roast Norfolk Turkey, chestnut and sage stuffing, "pigs in blanket", roast potatoes, Brussel sprouts, parsnips, bread sauce, cranberry sauce and roasting juices

Cumbrian beef Wellington, braised red cabbage, red wine sauce

### Cheese course

Tawny Port soaked Colsten Bassett Stilton, grapes and celery

### Desserts

Christmas pudding, Brandy anglaise

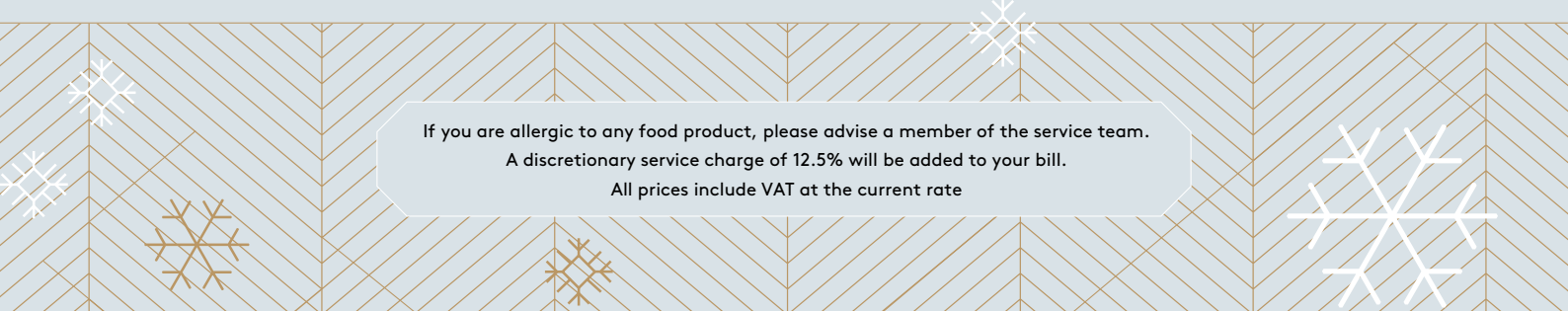
Caramelia and praline tart, pistachio ice cream

Iced Orange and Cognac soufflé, hot Valrhona chocolate sauce

Rum roasted spiced pineapple, coconut sorbet

SERVED FROM 12:00 – 15:00

£155 per person (Children under 12 and under are at half price)



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