

GALVIN

AT THE ATHENAEUM

EARLY SITTING NEW YEAR'S EVE MENU

SERVED FROM 5pm – 6:30pm

Terrine of confit duck and foie gras, Medjool dates

Soup of Jerusalem artichokes, chanterelles, cep brioche

Home cured Loch Duart Salmon, Portland crab,

Pink grapefruit & avocado

Root vegetable Wellington, pumpkin puree and chanterelles

Roast Cumbrian beef fillet, caramelised shallot puree, Hermitage sauce

Fillet of Brixham halibut, shellfish emulsion

Tawny Port soaked Colston Bassett port, grapes and celery

Warm Valrhona chocolate fondant, pistachio and honeycomb

Caramelised apple tart, brandy cider cream

£50.00 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