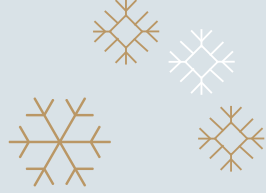




GALVIN

AT THE ATHENAEUM



FESTIVE PRIVATE DINING MENU



MENU 1

Galvin cure smoked salmon, buckwheat blini, sour cream & caviar

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

Christmas pudding, brandy cream

£65.00 PER GUEST



MENU 2

Pheasant, chestnut, winter chanterelle soup, bacon & sage

Haunch of Denham Estate venison, quince, red cabbage & juniper

Caramelised apple tart, cider brandy cream

£75.00 PER GUEST



MENU 3

Chef's selection of 3 canapés

Quail & smoked duck terrine, celeriac remoulade & apple purée

Lasagne of Dorset crab, chive butter sauce & pea shoots

Cumbrian beef Wellington, celeriac purée, braised red cabbage & Hermitage sauce

Warm Valrhona chocolate fondant, pistachio ice cream

£95.00 PER GUEST



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

