

GALVIN

AT THE ATHENAEUM

NEW YEAR'S EVE MENU

SERVED FROM 8pm – 10:30pm

Lasagne of lobster, smoked salmon bisque

Terrine of confit Goosnargh duck and foie gras, medjool dates

Home cured Loch Duart salmon, Portland crab, pink grapefruit and avocado

Roast Quail, Charlotte potatoes, pancetta, game consomme

Soup of Jerusalem artichokes, chanterelles, cep brioche

Fillet of Brixham halibut, shellfish emulsion

Root vegetable Wellington, pumpkin puree and chanterelle

Saddle of Denham estate Venison, red cabbage, celeriac puree, blackcurrant jus

Roast Cumbrian beef fillet, caramelised shallot puree, hermitage sauce

Breast of Goosnargh chicken, winter black truffle and leeks

Tawny Port soaked Colston Bassett Stilton, grapes and celery

Parfait of Nougatine, poached pear

Caramelised apple tart, brandy cider cream

Warm Valrhona chocolate fondant, pistachio and honeycomb

Souffle of Banana, peanut butter ice cream

Classic English trifle

£125.00 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