GALVIN

AT THE ATHENAEUM

FESTIVE MENU

3 COURSES SERVED

£42.50 PER GUEST

Belgian endive, Roquefort & walnut salad

Parsnip & apple soup, black truffle cream

Game terrine, pear chutney, pickled walnuts & herb salad

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Crisp fillet of sea bream, Jerusalem artichokes, spiced chestnut velouté

Risotto of Ironbark pumpkin, chanterelles, sage & hazelnuts

Daube of Cumbrian beef, mash potato & glazed carrots

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Tawny Port soaked Colston Bassett Stilton, grapes & celery

Christmas pudding parfait, winter fruit compote

Valrhona chocolate tart, pistachio ice-cream

Upon request, Executive Chef William Baker will prepare Galvin's festive Roast Norfolk Turkey, chestnut & sage stuffing, 'pigs in blanket', roast potatoes, Brussels sprouts, parsnips, bread sauce, cranberry sauce & roasting juices. Please note this main course option must be selected at the time of booking and it is for a minimum of 8 guests.

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