

GALVIN

AT THE ATHENAEUM

MOTHER'S DAY MENU

Belgian endive, Roquefort and candied walnuts

Dressed Portland crab, watercress and rye bread

Rosanna onion & cider soup, Linconshire Poacher

Chicken liver parfait, red onion marmalade, toasted brioche

Galvin cured smoked salmon, grated egg, sour cream and caviar

Dedham Vale beef sirloin, Yorkshire pudding, fine beans and carrots

Three grain pasta, wild mushrooms, hazelnuts & artichokes

Braised Dingley Dell pork faggot, crushed carrots & swede

Breast of Goosnargh chicken 'forestiere'

Peterhead cod, asparagus and sauce hollandaise

Perroche, grapes & celery

Banoffee 'sundae', passionfruit and lime

Valrhona chocolate mousse, pistachio & almond biscuits

Caramelised apple tart, cider brandy cream

Buttermilk panna cotta, lavender and orange

2 courses & 250ml carafe £25.00

White: Grillo Terre di Chiari

or

Red: Terrasses Rouge, Chateau Pesquie, Ventoux

*A discretionary service charge of 12.5% will be added to your bill.
Please let the manager know of any allergies or dietary requirements*