

GALVIN

AT THE ATHENAEUM

LOIRE WINE DINNER MARCH 20TH

Flaked Peterhead cod, brandade, olive oil & capers

Philippe Renaud Pouilly-Fume le Calvaire 2013

Balottine of foie gras and celeriac, crisp confit duck & apple puree

Domaine du Clos Naudin Vouvray Moelleux 1995

Roasted Veal sweetbread, heritage carrots & tarragon

Chateau Yvonne Saumur Blanc le Gory 2013

Chateau Yvonne Saumur-Champigny 2014

Innes goats cheese, hazelnut & pear

Treuillet Pouilly-Fume 2015

Crème caramel, sablé-sur-sarthe

Coteaux du Layon

£75.00 per person

VAT & service charge are included at the current rate
Please let the manager know of any allergies or dietary requirements