

# 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