

AT THE ATHENAEUM

SATURDAY & SUNDAY LUNCH

THREE COURSES & UNLIMITED BUBBLES 45.00

STARTERS

Classic crayfish cocktail

Dressed Portland crab, lemon mayonnaise

Galvin cure smoked salmon, Burford brown scrambled eggs

Portland crab, avocado, toasted English muffin and hollandaise

Black figs, Berkswell, honeycomb and Woodall's air dried ham

Chargrilled vegetable salad, toasted grains and seeds

Smoked duck, plum, poached eggs and hollandaise

Native lobster roll, Béarnaise sauce

CHILDREN'S MENU 9.95

Macaroni cheese
Toasted cheese sandwich
Galvin Hot dog Deluxe & chips
Fish finger sandwich, lemon mayonnaise
Tomato & basil three grain pasta
Galvin burger Deluxe & chips
Sausage and mash

Main course & dessert from the buffet

MAIN COURSES

Wild mushroom and fine herb omelette
Grilled bacon chop, caramelised pineapple & chips
Spiced iron bark pumpkin risotto, grilled goats cheese
Grilled Native lobster, garlic & parsley butter 8.00 supplement
Cumbrian beef haché, fried duck egg, gentlemen's sauce
Jubilee lamb curry, pilau rice, poppadum and raita
Grilled rib-eye, Béarnaise and chips 8.00 supplement
Yellowfin tuna burger, Asian sesame slaw
Seafood linguini, chilli and coriander

MONDAY TO FRIDAY

Honeymoon melon & Woodall's air dried ham Chilled courgette soup, Berkswell cheese & harissa

Sea reared Trout, Coco de Paimpol, dill and lemon
Three grain pasta, artichokes, sweet peppers & smoked almonds
Maple cured Saddleback pork, spring onion mash, grain mustard jus
Corn fed chicken, English broad beans & girolles

Valrhona chocolate mousse, pistachio & almond biscuits Cheese of the day, celery and grapes English Strawberry Eton mess

> 3 courses 24.50 Lunch: 12- 2.30pm & Dinner: 5.30pm- 7pm

SIDES

Fine beans
Crisp leaf salad
Sauté spinach
House chips & spiced mayonnaise
4.50 each

EVERY SUNDAY

Roast of the day, roast potatoes, Yorkshire pudding, carrots & fine beans

DESSERTS

UNLIMITED FROM THE BUFFET

Fig and port trifle
Hazelnut profiteroles
Valrhona chocolate mousse
Rum baba and Chantilly cream
Banana and toffee cheesecake
Selection of English cheese
Blackberry Eton mess
Plum Bakewell tart

SATURDAY & SUNDAY LUNCH

PLEASE NOTE THAT BUBBLES FOR THE FREE FLOWING LUNCH WILL BE AVAILABLE FOR 1 HOUR 30 MINUTES FROM YOUR BOOKING TIME

PRIVATE DINING BY GALVIN

Planning an event ? Our private dining rooms are perfect for celebrations & meetings. Please do ask a manager for further details