

GALVIN

AT THE ATHENAEUM

VALENTINE'S DAY MENU

Includes a glass of Ayala Brut Majeur, NV

Canapés

Starters

Velouté of squash, toasted hazelnuts & cep brioche

Presse of Norfolk Quail, Charlotte potato & foie gras, Bramley apple purée

Marinated Loch Duart salmon, avocado, Dorset crab & pink grapefruit

Middle Course (£12.50pp supplement)

Winter truffle & Jerusalem artichoke risotto, Berkswell cheese

Mains

Goosnargh Duck breast, Rosanna onion Totin, beetroot & chicory

Chateaubriand of Cumbrian beef, chips & Béarnaise sauce

Fillet of Cornish halibut, poached lobster emulsion

Cheese Course (£10.50pp supplement)

English cheese selection, walnuts & celery

Dessert

Salted caramel & bitter Valrhona chocolate tart, pistachio ice cream

Prune & Armagnac parfait

4 courses £50.00 per person

Please let the manager know of any allergies or dietary requirements

A discretionary 12.5% service charge will be added to your bill

All prices include VAT