

GALVIN

AT THE ATHENAEUM

MOTHER'S DAY LUNCH SAMPLE MENU

Cauliflower soup, Beenleigh Blue

Galvin cure smoked salmon, traditional garnish & rye bread

Duck liver parfait, blood orange, belgian endive & toasted brioche

Soft boiled Burford brown egg, leeks vinaigrette & black truffle

Portland crab quiche, garden herb salad

Root vegetable 'Wellington', wild mushrooms

Dedham Vale beef sirloin, Yorkshire pudding & horseradish

Peterhead cod, Pink fir potatoes, purple sprouting brocolli & Hollandaise Dingley Dell

pork belly, crackling & Bramley apple sauce

Roast Goosnargh chicken, onion & sage stuffing

(All roasts are served with Yorkshire pudding, duck fat roast potatoes & seasonal vegetables) ***

Roger Crump's Double Gloucester, oatcakes, grapes & celery

Rum Baba, marinated pineapple & vanilla cream

Valrhona chocolate, passion fruit & mint delice

Apple tart Tatin, Somerset crème fraiche

Organic Lemon posset & shortbread

35.00 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