

GALVIN

AT THE ATHENAEUM

NEW YEAR'S EVE FIVE COURSE MENU

5 courses served from 7pm – 10:30pm
Includes a glass of Ayala champagne

Duck & foie gras parfait, blood orange,
chicory & toasted brioche

Lasagne of Dorset crab, bisque & sea herbs

Cumbrian beef chateaubriand, truffle mash,
Hermitage jus

Beenleigh blue cheese, crackers,
grapes & celery

Valrhona chocolate fondant,
pistachio ice cream

Vegetarian Option

Jerusalem Artichoke soup, black winter truffle
& toasted brioche

Heritage beetroot, pear, goats curd &
caramelised walnuts

Root vegetable Wellington, January King cabbage
& wild mushrooms

Lancashire Bomb cheese, crackers,
grapes & celery

Valrhona chocolate fondant,
pistachio ice cream

£95.00 per person

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