

GALVIN

AT THE ATHENAEUM

NEW YEAR'S EVE THREE COURSE MENU

Early sitting 5:30pm – 6:30pm
3 courses & a glass of Ayala champagne

Starters

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

Heritage beetroot, pear, goats curd
& caramelised walnuts

Galvin cure smoked salmon, Burford brown eggs,
sour cream & caviar

Main Courses

Poached Norwegian Halibut, Dorset crab,
lemon & sea herbs

Braised Longhorn Ox cheek, truffle mash,
Hermitage jus

Root vegetable Wellington, January King cabbage
& wild mushrooms

Desserts

Apple tart tatin, cider brandy cream

Beenleigh blue cheese, crackers, grapes & celery

Valrhona chocolate fondant, pistachio ice cream

£45.00 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