

GALVIN

AT THE ATHENAEUM

CHRISTMAS DAY LUNCH

4 courses

Served between noon – 3pm

Canapes on arrival:

Yellowfin tuna, yuzu mayonnaise, coriander

Colchester oyster, Nduja

Winter truffle arancini

Presse of Quail, potato & foie gras, Bramley apple puree

Ravioli of Orkney Scallop, shellfish vinaigrette

Home cured Loch Duart salmon, Portland crab, avocado & ruby grapefruit

Veloute of Jerusalem artichoke, black truffle & brioche

Roast Norfolk turkey, chestnut & sage stuffing, 'pigs in blanket', roast potatoes, Brussel sprouts, parsnips, bread sauce, cranberries & roasting juices

Cumbrian beef Wellington, braised red cabbage, red wine jus

Poached north coast Halibut, warm salad of native lobster

Pithivier of celeriac, parsnip & apple, spiced swede, roasted cepes

Tawny Port soaked Colsten Bassett Stilton, grapes & celery

Christmas pudding, brandy butter

Caramelia chocolate & praline tart, crunchy peanut butter mousse

Iced clementine soufflé, warm Valrhona chocolate sauce

Rum roasted spiced pineapple, coconut sorbet

155.00 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