



GALVIN

AT THE ATHENAEUM



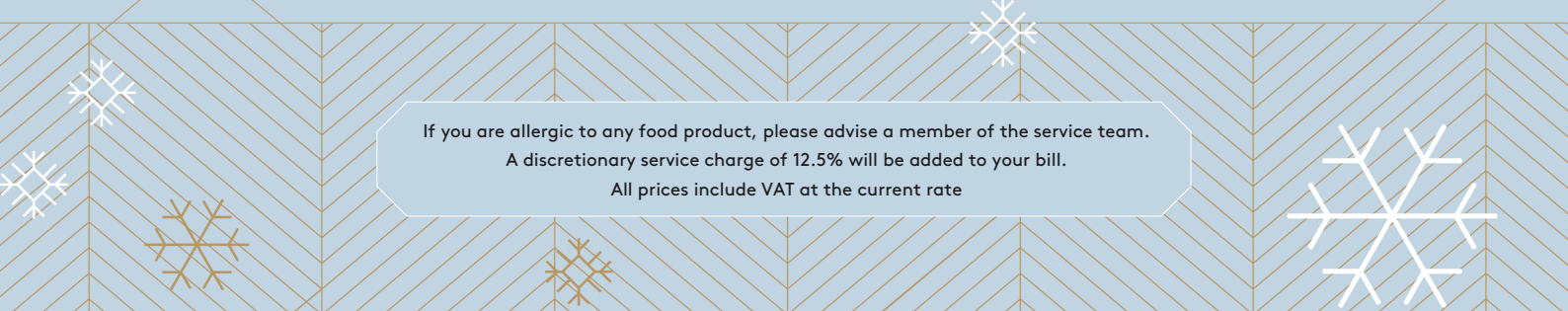
CHRISTMAS DAY BUFFET

Served between 6pm – 9:30pm

Dressed Portland crab
Galvin cure smoked salmon, blinis, caviar
Potted shrimp
Prawns in marie rose sauce
Soup of Rosanna onion & cider
A selection of breads, cheese straws
Burford brown egg & mayonnaise
English charcuterie
Honey & mustard glazed ham, piccalilli
Game terrine
Chicken chasseur, mash potato
Iron bark pumpkin risotto
Winter greens
Belgian endive, Roquefort & candied walnut salad
Crisp leaf salad, house dressing
Moroccan cous cous, preserved lemon
Heritage beetroot, orange & pomegranate salad
Colston Bassett Stilton soaked in Port, grapes & celery
Custard cakes
Mince pies
Glazed lemon tart
Valrhona chocolate mousse
Clementine's in brandy syrup



£65.00 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