



GALVIN

AT THE ATHENAEUM

CHEF'S SPARKLING MENU

Available from 26 November for tables of up to 12 guests
3 courses

Terrine of organic chicken & duck, spiced pear
& quince chutney

Belgian endive, Roquefort & walnut salad

Parsnip & Dunkerton's cider soup, pickled apple

Daube of Cumbrian beef, truffle mash potato,
carrot & swede

Poached Norwegian halibut, sea vegetables
& Champagne veloute

Potimarron squash, Buffalo mozzarella,
maple syrup & pomegranate

Christmas pudding, brandy butter

Valrhona chocolate tart, pistachio ice cream

Tawny port soaked Colston Bassett Stilton,
grapes & celery

£47.50 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