



GALVIN

AT THE ATHENAEUM

CHRISTMAS PRIVATE DINING MENU

Galvin cure smoked salmon, traditional garnish & rye bread

Roast Norfolk Turkey, chestnut & sage stuffing,
'pigs in blanket', roast potatoes, brussel sprouts, parsnips,
bread sauce, cranberry sauce & roasting juices

Christmas pudding, brandy cream

£65.00 per person

Heritage beetroot, Westcombe ricotta,
orange & caramelised walnuts

Poached Norwegian halibut, caviar,
sea vegetables & Champagne cream

Caramelised Apple tart, cider brandy cream

£75.00 per person

A selection of canapes

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

Lasagne of Dorset crab, chive butter sauce,
pea shoots

Cumbrian Beef Wellington, celeriac puree,
braised red cabbage, Hermitage sauce

Warm Valrhona chocolate fondant,
pistachio ice cream

£110.00 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