

# GALVIN

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## AT THE ATHENAEUM

### Valentine's Day Menu 14<sup>th</sup> – 16<sup>th</sup> February

Canapés & Glass of Ayala Champagne

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#### Starters

Velouté of Jerusalem artichoke & truffle sabayon

Salad of Heritage beetroot, whipped goat's cheese & watermelon

Terrine of Suffolk ham hock, foie gras, Cotswold chicken & piccalilli

Marinated Loch Duart salmon, avocado purée, fennel & ruby grapefruit

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#### Main Courses

Risotto of wild mushroom, parmesan & celery cress

Baked Cornish cod, fresh linguine, shellfish & basil emulsion

Glazed shoulder of Highland venison, braised red cabbage, celeriac purée & sprout tops

Roasted Cumbrian Chateaubriand, horseradish mash potato, caramelised shallot & Madeira sauce

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#### Desserts

Poached crimson Yorkshire rhubarb, white chocolate parfait & ginger bread crumble

Innes log goats cheese, caramelised walnuts & grape chutney

Warm Valrhona chocolate fondant & milk ice cream

Apple tarte Tatin & Normandy crème fraîche

*£65 for 3 courses*

*VAT is included at the current rate. 12.5% discretionary service will be added to your bill  
Please let the manager know of any allergies or dietary requirements*