

GALVIN

AT THE ATHENAEUM

MOTHER'S DAY LUNCH MENU

Rosanna Onion and Cider soup, Berkswell cheese

Galvin cure smoked salmon, Heritage beetroot & horseradish

Suffolk ham hock terrine, blood orange, pickled mustard seeds & bitter leaves

Crispy Clarence Court egg, celeriac & black truffle

Whipped cod brandade, anchovies & toasted sourdough

Salt baked Jerusalem artichokes, chestnuts, apple & Montgomery cheddar

Dedham Vale beef sirloin, Yorkshire pudding & horseradish

Severn & Wye smoked Haddock chowder, mussels, Pink Fir potatoes & sprouting broccoli

Confit Aylesbury duck leg, black garlic, Treviso & hazelnuts

Roast Goosnargh chicken, sage & onion stuffing

(all roasts are served with Yorkshire pudding, duck fat roast potatoes & seasonal vegetables)

Apple tart Tatin, Somerset cider crème fraîche

Valrhona chocolate & passion fruit ganache, banana & yoghurt ice cream

Roger Crump's Double Gloucester, oatcakes, grapes & celery

Marinated pineapple, chilli, ginger, lime & coconut sorbet

Sticky toffee pudding, butterscotch sauce

35.00 per person