

GALVIN

AT THE ATHENAEUM

Family Sharing Christmas Menu | £140 per person

Christmas lunch served on 'family-style' platters in your own private dining room.

Minimum of six guests.

Winter Truffle Gougère
Butternut Squash Arancini

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Marinated Loch Duart Salmon, Avocado Puree, Pink Grapefruit & Fennel Salad  
Pressed Ham Hock & Chicken Terrine, Homemade Piccalilli  
Salad of Heritage Beetroot, Whipped Goats' Curd, Caramelised Walnuts

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Pavé of Halibut, Champagne & Caviar Sauce, Sea Vegetables
Roasted Fillet of Cumbrian Beef, Braised Red Cabbage, Celeriac Purée, Madeira Sauce
Roast Norfolk Bronze Turkey, Chestnut & Sage Stuffing, Cranberry Sauce and Roasting Juices

All Main Courses Served with Family-Style Accompaniments for the Table

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Classic Christmas Pudding, Brandy Sauce  
Chocolate Marquis, Pistachio Ice Cream  
Apple Tarte Tatin, Normandy Crème Fraiche

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Selection of British Cheeses, Crackers, Grapes & Celery

*Bespoke wine pairings or sommelier recommendations are available upon request.
Vegetarian and vegan options are available. Menus are subject to market changes.*

Executive Chef Ian Howard/ Restaurant Manager Barry Soars
Please inform us of any allergy or dietary requirement so we may assist you.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT

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Christmas Day Pre-Payment & Cancellation Policy

Pre-payment of the full menu price per head is required to secure the booking. This amount will be deducted from the total amount of your bill on Christmas day.

A secure link for pre-payment will be opened mid-October.

Reservations made prior to mid-October will be contacted with details of the link once live. Upon receipt of the link, we will require all pre-payments to be made within 14 days to secure and confirm the reservation.

Reservations made after mid-October will be sent the link immediately upon booking and we will require pre-payment within 48 hours in order to secure and confirm the reservation.

Without a successful pre-payment, we reserve the right to cancel the reservation.

Cancellations made prior to 11th December 2019 will receive a full refund. Cancellations made from the 11th December 2019 will be non-refundable.

Cancellations will be accepted by telephone on +44 (0)20 7640 3333 or by email at Galvin@athenaeumhotel.com.

Confirmation of cancellation will be made in writing.

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