GALVIN AT THE ATHENAEUM

Christmas Menu 2019 | £140 per person

To Begin

Winter Truffle Gougère Butternut Squash Arancini

Starters

Velouté of Pumpkin & Chestnut

Marinated Loch Duart Salmon, Avocado Puree, Pink Grapefruit & Fennel Salad Pressed Ham Hock & Chicken Terrine, Homemade Piccalilli Dorset Crab Lasagne, Beurre Nantaise

Main Courses

Risotto of Wild Mushrooms, Winter Truffle & Wood Sorrel

Pave of Halibut, Champagne & Caviar Sauce, Sea Vegetables

Supreme of Pheasant, Red Cabbage, Sprout Tops and Chestnuts

Roast Norfolk Bronze Turkey, Chestnut & Sage Stuffing, Cranberry Sauce and Roasting Juices

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

Desserts

Classic Christmas Pudding, Brandy Sauce Chocolate Marquis, Pistachio Ice Cream Prune & Armagnac Parfait Homemade Ice Creams and Sorbets

Cheese

Selection of British Cheeses, Crackers, Grapes & Celery



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 <u>Galvin@athenaeumhotel.com</u>.

Confirmation of cancellation will be made in writing.