

GALVIN

AT THE ATHENAEUM

Set Menu Sample

Starters

Velouté of Pumpkin & Chestnut

Marinated Loch Duart Salmon, Avocado, Grapefruit & Fennel Salad

Pressed Ham Hock & Chicken Terrine, Homemade Piccalilli

Main Courses

Risotto of Wild Mushrooms, Winter Truffle & Wood Sorrel

Sea Bass, Citrus-Braised Endive, Spiced Raisins, Toasted Pine Nut Dressing

Duck Leg Confit, Puy Lentils, Savoy Cabbage & Winter Vegetables

Desserts

Classic Christmas Pudding, Brandy Sauce

Chocolate Marquise, Pistachio Ice Cream

Cheese of the Day

Two Courses £25.00

Three Courses £29.50

Executive Chef Ian Howard/ Restaurant Manager Barry Soars

Please note that some of our cheeses are unpasteurised

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