

GALVIN

AT THE ATHENAEUM PRIVATE DINING

Christmas Set Menu Selection

Menu A

Marinated Loch Duart Salmon, Avocado Puree, Pink Grapefruit & Fennel Salad

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

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Classic Christmas Pudding, Brandy Sauce

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Tea, Coffee & Petit Fours £5

*£45 per person*

#### Menu B

Salad of Heritage Beetroot, Whipped Goats' Curd, Caramelised Walnuts

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Pavé of Halibut, Champagne & Caviar Sauce, Sea Vegetables

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Apple Tatin, Normandy Crème Fraiche

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Tea, Coffee & Petit Fours £5

£55 per person

*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

Menu C

Dorset Crab Lasagne, Beurre Nantaise

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Supreme of Pheasant, Red Cabbage, Sprout Tops and Chestnuts

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Eccles Cake & Lincolnshire Poacher

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Chocolate Marquis, Pistachio Ice Cream

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Tea, Coffee & Petit Fours £5

£75 per person

£120 per person including wine flight

Menu D

Pressed Ham Hock & Chicken Terrine, Homemade Piccalilli

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Dorset Crab Lasagne, Beurre Nantaise

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Cumbrian Beef Wellington, Braised Red Cabbage, Celeriac Purée, Truffle Sauce

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Baba au Rhum

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Colston Basset Stilton

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Tea, Coffee & Petit Fours £5

*£95 per person*

*£155 per person including wine flight*

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## **Christmas Beverage Packages**

### **Package A**

Includes a half bottle of wine per person and mineral water.

Wines:

*Costières de Nîmes 2017, Château Saint-Cyrgues, Rhône*  
*Carignan 2017, Baron de Badassière, Côtes de Thau, Languedoc*

£20 per person

### **Package B**

Includes a half bottle of wine per person and mineral water.

Wines:

*Gavi di Gavi 'Lugarara' 2018, La Giustiniana, Piedmont, Italy*  
*Rioja Riserva 2017, Izadi, Spain*

£30 per person

### **Package C**

Includes a half bottle of wine per person and mineral water.

Wines:

*Chardonnay, Cuvaison 2015, Carneros, California, USA*  
*Chianti Classico 2015, Fontodi, Tuscany, Italy*

£40 per person

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## **Christmas Canapés**

### **Cold Canapés**

Colston Bassett Stilton, Dried Apricot, Celery & Walnut

Winter Truffle Gougère

Crostini with Smoked Duck & Celeriac Remoulade

Smoked Salmon, Cream Cheese & Chive Roulade, Salmon Caviar

Beetroot, Goats' Cheese & Apple Tart

### **Hot Canapés**

Seasonal Game Sausage Roll

Chipolatas, Honey & Grain Mustard

Smoked Haddock & Parsley Croquette

Butternut Squash Arancini

Caramelised Onion & Feta Galette

*Selection of Three Canapés £15*

*Selection of Five Canapés £24*

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## **Christmas Canapé Reception Packages**

### **Prosecco Reception A**

Includes one glass of Prosecco per person and a selection of three different canapés

£20 per person

### **Prosecco Reception B**

Includes two glasses of Prosecco per person and a selection of five different canapés

£35 per person

### **Champagne Reception A**

Includes one glass of Champagne per person and a selection of three different canapés

£25 per person

### **Champagne Reception B**

Includes two glasses of Champagne per person and a selection of five different canapés

£45 per person

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