

# GALVIN

AT THE ATHENAEUM

## Canapés 2019

### Cold

Colston basset stiton cheese biscuit, celery and walnut

Winter truffle gougere

Alsace bacon scone, clotted cream

Smoked duck and celeriac remoulade

Caramelised onion tart

Tartar of Loch duart salmon, ruby grapefruit

### Hot

Smoked haddock 'hash brown'

Game sausage roll

Cod brandade, saffron aioli

Potato, aubergine and coriander pastille

'Kiev 'arancini

Chipolatas with honey and maille mustard

Wild mushroom, pumpkin and sage quiche

### Sweet

Eccles cake

Valrhona chocolate tart

Lemon curd macaroon

**Priced at £24 for a choice of 5**

All prices include VAT at 20%. For groups of 6 or more, a discretionary service charge of 12.5% will be added to your bill.  
If you are allergic to any food product, please advise a member of the service team.

<https://www.athenaeumhotel.com/>

# GALVIN

AT THE ATHENAEUM

## Private Dining Menus

Please select one menu for the entire party

### **£50 per person**

Galvin Cure smoked salmon, blini, fromage blanc & caviar  
Breast of Goosnargh chicken, herb risotto & wild mushrooms  
Mousse of Valrhona chocolate & almond biscuit  
Coffee, tea, infusions & petits fours

### **£60 per person**

Presse terrine of Goosnargh chicken, leek and ham hock & red onion marmalade  
Roasted fillet of Loch Duart salmon, crushed Cornish potatoes with Portland crab & lemon  
Apple tarte tatin & Normandy crème fraîche  
Coffee, tea, infusions & petits fours

### **£70 per person**

Marinated Loch Duart salmon, avocado, pink grapefruit & fennel  
Fillet of beef Wellington, steamed spinach & Madeira jus  
Rum baba, Chantilly cream & moelleux raisins  
Coffee, tea, infusions & petits fours

\*Our chef is happy to prepare a vegetarian option on request

## **Intermediate Courses**

Canapés £12

Seasonal risotto £9 (with truffle £16, seasonal October – March)

Sorbet £7

Selection of English cheeses, grapes & celery £12.50

Handmade chocolates: £9