

GALVIN

AT THE ATHENAEUM

EASTER SUNDAY LUNCH MENU

£39 PER PERSON

STARTERS

COURGETTE SOUP

Courgette and chervil soup topped with whipped crème fraiche and chives

SMOKED MACKEREL RILLETTE

Sourdough toast, lambs lettuce salad, horseradish crème fraiche and chives

CRISPY FRIED DUCK EGG

Gladys May's duck egg served with asparagus, apple, radish, shaved Chantenay carrot, pickled shallot and truffle dressing

ASPARGUS, LEMON AND TARRAGON RISOTTO

Crème fraiche, parmesan-style risotto, with asparagus and tarragon, topped with a lemon and black pepper goats curd

BITTER LEAF SALAD

Warm purple sprouting broccoli, spiced cashew nuts, cashew nut hummus and light curry dressing

SALT BEEF CROQUETTES

Salt beef croquettes, served with a caper and dill emulsion

MAIN COURSES

ROASTED HAKE

Jersey royal potatoes, wild garlic, samphire, poached leeks and a seaweed tartar hollandaise sauce

ROAST SIRLOIN OF BEEF

Served with Yorkshire pudding and horseradish sauce

ROASTED LAMB RUMP

Served with courgette puree, potato fondant, cabbage, pancetta and lamb jus

ROASTED FREE RANGE CHICKEN

Served with pigs in blankets, gravy and buttered kale

ROASTED PORK BELLY

Stuffed with garlic and sage paste, served with apple sauce and gravy

CAULIFLOWER STEAK

Served with curried pinenut, caper and raisin dressing

All main courses are accompanied by roast potatoes and a selection of seasonal vegetables

DESSERTS

FERRERO ROCHER BAR

Hazlenut and chocolate bar

RHUBARB FRANGIPANGE

Served with rosewater and lychee

LEMON TART

Served with mixed berry compote

APPLE PARFRAIT

Served with crème brulée and coconut

CHEESE OF THE DAY

Daily cheese selection

ICE CREAM AND SORBET

Daily ice cream and sorbet selection

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