

GALVIN

AT THE ATHENAEUM

Private Dining Menus

Please select one menu for the entire party

£50 per person

Bitter leaf burrata salad

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 roast Goosnargh chicken, shallot & garlic, red onion & green bean salad

Roasted fillet of Loch Duart salmon, wilted baby gem, Bokchoi & lemon butter sauce

Chocolate ganache / honeycomb / lemon

Coffee, tea, infusions & petits fours

£70 per person

Marinated Loch Duart salmon, avocado, pink grapefruit & fennel

Fillet of beef Wellington, steamed spinach & Madeira jus & fondant potatoes

Rum baba, Chantilly cream & moelle raisins

Coffee, tea, infusions & petits fours

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

Add Selection of British cheeses to any menu option for £12

Intermediate Courses

Please see Canapé Menu

Executive Chef Ian Howard / Events Manager Alam Ahmed

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

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Canapés Menu

Cold

Truffle gougere

Radish & smoked cod roe

Smoked salmon roulade, caviar

Beetroot, raspberry & goats cheese tartlet

Tofu, soy, pickled shitake & baby gem V

Hot

Smoked haddock croquette

Kalamata olive and onion pissaladiere

Cauliflower cheese arancini

Pork, apple & black pudding

Sticky pork belly bites

Chorizo prawns

Chicken satay

Sweet

White chocolate Fudge

Passion fruit pat de fruit

Almond & Cherry financier

Priced at £24 per person for a choice of 5 items

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