

GALVIN

AT THE ATHENAEUM

PRIVATE DINING SAMPLE MENU

£45 PER PERSON FOR THREE COURSES

Daily Soup

Smoked Salmon, Cream Cheese & Caviar

Mixed Leaf Salad, Mozzarella, Tomato, Cucumber, Red Onion

Chicory, Blue Cheese & Walnut Salad

Salt & Pepper Squid, Sriracha Mayonaise

Pumpkin or Mushroom Tortellini, Hazelnut & Truffle Pesto

Chicken Breast, Grilled Asparagus, Salsa Verde

Spinach & Ricotta Ravioli, Tomato & Rocket

Seabass, Tomato & Chive Salad

Spaghetti Bolognese

Grilled Salmon, Summer Vegetable Risotto

Choice of Steak, Grilled Mushroom, Tomato & Red Wine Jus

Supplement of £10 for Rib-Eye, £15 for Sirloin and £20 for Fillet

Vanilla Pannacotta, Summer Berries

Apple & Almond Gallete, Caramel Ice Cream

Chocolate Torte

Selection of British Cheeses, Crackers, Chutney, Grapes & Celery

Executive Chef Ian Howard

Changes to the menu are at the chef's discretion.

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