

NEW YEAR'S EVE MENU

Four-course menu including a glass of Hattingley Valley Classic Reserve NV,
tea or coffee & mince pies for £195.00 per guest.



FIRST COURSE

Pressed chicken, duck liver & celeriac terrine, truffle mayonnaise

or

Seasonal wild mushroom tartlet, poached egg & hollandaise (v)

SECOND COURSE

Poached sole, lobster mousse, Champagne sauce & caviar

MAIN COURSE

Roast beef fillet, Savoy cabbage, grilled heritage carrots, Hermitage sauce

or

Gressingham duck "à l'orange", buttered fondant potato

PUDDING

Black Forest gâteau, blackberry ice cream (v)

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Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

Game may contain shot. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.