

CHRISTMAS DAY MENU

Three-course menu including a glass of Hattingley Valley Classic Reserve NV,
tea or coffee & mince pies for £185.00 per guest.



STARTER

Celeriac & winter truffle soup (ve)
Chicory, conference pear & Oxford Blue cheese salad, toasted walnuts & port dressing (v)
Pressed ham hock & chicken terrine, piccalilli
Treacle cured salmon & pickled kohlrabi salad
Heritage beetroot tartare, soured cream & dill (v)

MAIN COURSE

Roast halibut, cauliflower, caper & raisin sauce
Winter squash pithivier, seasonal wild mushrooms (ve)
Roast Cheswell Grange Farm turkey, classically garnished
Confit duck leg, roast breast, braised orange chicory, puy lentil gravy
Aged Mywood Farm beef sirloin, truffle fondant potato, heritage carrots, red wine beef gravy

PUDDING

Cambridge burnt cream (v)
Christmas pudding, warm brandy custard (v)
Iced lemon chiboust, sweet cranberries, shortbread biscuits (v)
Dark chocolate ganache, lemon yoghurt sorbet, honeycomb (v)
Selection of British and Irish cheese, dried fruit chutney, celery & walnut bread (v)

@galvinbarandgrill | #GalvinBarAndGrill

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.