

NEW YEAR'S DAY BRUNCH MENU

Three-course menu including a glass of Hattingley Valley Classic Reserve NV
for £95.00 per person.



STARTER

Eggs Benedict

Treacle cured salmon, pickled kohlrabi

Broccoli and stilton soup, toasted almonds (v)

Selection of British charcuterie, pickles & toasted sourdough

Crispy duck salad, watermelon, shallot & watercress leaves

MAIN COURSE

Grilled pumpkin, pomegranate, pine nut & chard salad (ve)

Smoked haddock Welsh rarebit, citrus fennel salad

Seasonal wild mushroom & truffle risotto, Spenwood cheese shavings (v)

Beef Wellington, buttered Savoy cabbage, fondant potato & red wine gravy

Lancashire mutton "hot pot" heritage root vegetables

PUDDING

Apple tart tatin, clotted cream ice cream (v)

Valrhona chocolate ganache, caramelised hazelnuts (v)

Tropical fruit pavlova, passion fruit sorbet (v)

Bread & butter pudding "Gary Rhodes" (v)

Selection of British & Irish cheese, dried fruit chutney, celery & walnut bread (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.