

BOXING DAY MENU

Three-course menu including a glass of Hattingley Valley Classic Reserve NV,
tea or coffee & mince pies for £125.00 per person.



STARTER

Seasonal wild mushroom soup, Beenleigh Blue cheese toastie (v)
Potted Dorset Crab, samphire & melba toast
Warm potato pancake, crème fraîche, smoked salmon, Exmoor caviar
Salad of blood orange, torn mozzarella, crisp fennel & pine nuts (v)
Cornish mackerel escabeche, soured vegetables

MAIN COURSE

*Eggs Royale – English muffin topped with smoked salmon,
sauce Hollandaise & shaved white truffles*
Beef Wellington, buttered Savoy cabbage, fondant potato and red wine gravy
Glazed Severn & Wye smoked haddock kedgeree with clarence court hens egg
Roast cauliflower steak, Lincolnshire Poacher & kale crumb, pickled walnut sauce (v)
Pheasant & root vegetable pie, winter squash and truffle gravy

PUDDING

Christmas pudding, warm brandy custard (v)
Iced lemon chiboust, sweet cranberries, shortbread biscuits (v)
Cambridge burnt cream (v)
Tangerine curd meringue, poached winter fruits (v)
Selection of British and 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.