

NEW YEAR'S EVE MENU

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



AMUSE-BOUCHE

Roasted Jerusalem artichoke velouté, soft herb sabayon (v)

STARTERS

Highland game & duck liver pressed terrine, quince compote

Salt-baked heritage beetroot & carrots, goats' cheese & winter truffle salad (v)

MIDDLE COURSE

Lasagne of Dorset crab, bouillabaisse sauce, samphire

MAIN COURSES

Fillet & short rib of English beef, celeriac purée, caramelised shallot, Borderlaise sauce

Pavé of halibut, cauliflower purée, baby spinach, Charlotte potatoes, Champagne sauce

PUDDING

Apple tart Tatin, Normandy crème fraîche

CHEESE

Saint-Marcellin, seeded spelt cracker, date chutney (v)

Tea, coffee & petit fours

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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.