

NEW YEAR'S EVE EARLY EVENING MENU

Four-course menu £65 per person

STARTERS

Lasagne of Dorset crab, bouillabaisse sauce, samphire
Highland game & duck liver pressed terrine, quince compote
Roasted Jerusalem artichoke velouté, soft herb sabayon (v)

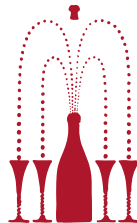
MAIN COURSES

Fillet & short rib of english beef, celeriac pure purée, caramelised shallot, Borderlaise sauce
Pavé of halibut, cauliflower purée, baby spinach, Charlotte potatoes, Champagne
Miso glazed aubergine, purple sprouting broccoli, red onion, watercress (v)

PUDDINGS & CHEESE

Apple tart Tatin, Normandy crème fraîche
Chilled Valrhona chocolate fondant, fresh honeycomb & Armagnac ice cream (v)
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.