

GALVIN

BAR & GRILL

CHRISTMAS DAY

Monday 25th December 2023

TO WELCOME YOU

Canapes & a glass of Hattingly Valley Classic Reserve NV



STARTERS

Wild mushroom soup, truffle dumplings & herbs
Duck liver parfait, red onion marmalade & toasted sourdough
Salad of heritage beetroot, whipped goats curd & hazelnut
Marinated Var salmon, horseradish cream & watercress
Lasagne of Dorset lobster, shellfish bisque

MAIN COURSE

Searred fillet of Cornish sea bass, fennel, baby spinach & saffron potatoes
Roast fillet & short rib of Torre Meadow beef, celeriac purée & Swiss chard
Roast bronze free-range turkey, chestnut stuffing, classic garnish & roast gravy
Miso glazed aubergine, BBQ potatoes & red chicory

PUDDINGS & CHEESE

Traditional Christmas pudding, Armagnac butter sauce
Valrhona chocolate pavé, caramelia crèmeux, mint ice cream
Clementine sorbet, Champagne & shortbread biscuits
Selection of British cheeses, grape chutney & oat crackers
Apple tart tatin, Normandy cream



TO FINISH

Tea or coffee & warm mince pies

galvinbarandgrill.com | [@galvinbarandgrill](https://www.instagram.com/galvinbarandgrill)

(v) = vegetarian | (ve) = vegan | Adults need around 2,000kcal a day
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.
Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.