

# GALVIN

— BAR & GRILL —

## PRIVATE DINING MENUS

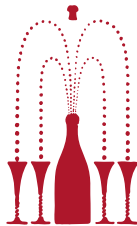
Please select one menu from the choices below for your Galvin Bar & Grill Private Dining event. The menus are subject to change, based on seasonality and availability of produce.

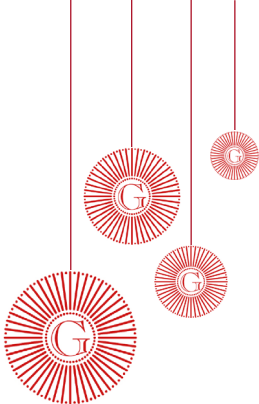
Our Head Sommelier would be happy to recommend wines to accompany your chosen menu prior to your event.

Add Hattingley Valley & canapés reception | *£18 per person*

Add a selection of British cheeses | *£10 per person*

Add coffee, tea & petits fours | *£5 per person*





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## MENU A

Wild mushroom soup, truffle dumplings & herbs (v)

Roast bronze free-range turkey, chestnut stuffing,  
classic garnish & roast gravy

Traditional Christmas pudding, Armagnac butter sauce

*£60 per guest | Wine pairing £35 per guest*

## MENU B

Duck liver parfait, pickled mushrooms & toasted sourdough

Grilled wild Cornish halibut, crushed potatoes, roast salsify & red wine

Valrhona chocolate pavé, milk ice cream (v)

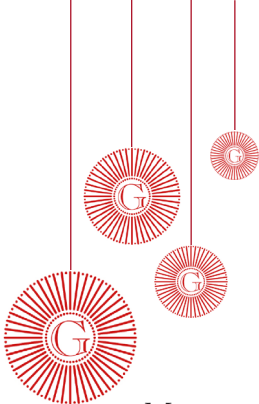
*£75 per guest | Wine pairing £45 per guest*

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

Chris and Jeff Galvin's cookbook, "Galvin: A Cookbook De Luxe" is available to purchase from our restaurant.  
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.



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## MENU C

Marinated yellowfin tuna escabeche, spiced aubergine, herb salad

Fillet & slow-cooked rib of beef, rosti potato, baby spinach  
& glazed shallots

Apple tarte tatin, clotted cream ice cream (v)

*£80 per guest | Wine pairing £55 per guest*

## MENU D

Lasagne of Dorset crab, beurre nantais, pea shoots

Roast loin of venison, braised red cabbage, sprout tops & chestnuts

Baked Vacherin Mont d'Or, shaved winter truffle

Vanilla roasted pineapple, coconut ice cream (ve)

*£90 per guest | Wine pairing £65 per guest*

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