

NEW YEAR'S EVE

Seven-course menu | £120 per guest

TO WELCOME YOU

A glass of Hattingly Valley Classic Reserve NV

Foie gras parfait with duck liver, Griottine cherries & toasted hazelnut brioche



TO START

Lasagne of Dorset blue lobster, lobster bisque and sea purslane

MAIN COURSES

Tea smoked fillet of Cumbrian beef, cèpes & bone marrow tatin, creamed spinach

or

Breast of Landes chicken, herb gnocchi, vegetable bouillon

PUDDING

Clementine cheesecake, Manjari chocolate sorbet

CHEESE

Brie de Meaux with winter truffle, walnut & raisin bread



TO FINISH

Coffee & petits fours

galvinbarandgrill.com | [@galvinbarandgrill](https://twitter.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.