

# GALVIN

— BAR & GRILL —

## PRIVATE DINING MENUS

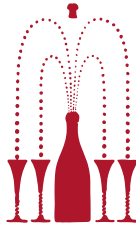
Please select one menu from the choices below for your Galvin Bar & Grill Private Dining event. The menus are subject to change, based on seasonality and availability of produce.

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

*Add Hattingley Valley & Canapées Reception | £18 per person*

*Add Selection of British Cheeses | £10 per person*

*Add Coffee, Tea & Petit Fours | £5 per person*



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 A

Parsnip & apple soup, winter truffle cream

Roast corn-fed chicken supreme, potato Boulangère, curly kale, chestnuts

Gateau of dark & white chocolate, clementine ice cream

*£65 per person*

## MENU B

Paté en croute, homemade piccalilli

Grilled wild Cornish halibut, cauliflower purée,  
golden raisin & pine nut dressing

Classic bread & butter pudding

*£85 per person*

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## MENU C

Severn & Wye smoked salmon, Oscietra caviar, Fromage Blanc, herbs

Aged Torre Meadow beef Wellington, celeriac purée, fine beans

Selection of British cheeses, oat cake, quince jelly

Apple tarte Tatin & clotted cream ice-cream

*£90 per person*

## MENU D

Lasagna of Dorset crab, beurre Nantais, pea shoots

Venison loin, braised red cabbage, glazed parsnips, juniper jus

Selection of British cheeses, oat cake, quince jelly

Chocolate fondant, clementine ice-cream

*£110 per person*

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