



GALVIN GREEN MAN HOWE ST.

Christmas Bib Gourmand Menu



Available in the restaurant or private dining rooms for maximum 14 guests
from 11th November to 30th December.

Glass of Vaporetto Prosecco



Beetroot-cured Loch Duart salmon, baby fennel, pink ginger & keta caviar
Confit Aylesbury duck leg & pigeon terrine, plum chutney & grilled sourdough
Cauliflower & truffle velouté, aged parmesan crouton (v)



Pan seared fillet of sea bream, pomme écrasée, bouillabaisse & rouille
Muscat pumpkin & St Maure goat's cheese pithivier, pickled walnut purée & sprout tops (v)
Roast breast of local pheasant, swede purée, choucroute & Alsace bacon velouté



Vanilla crème brûlée, Galvin Quinta de la Rosa poached quince (v)
LilyPuds Christmas pudding, cranberries & brandy sauce (v)
Artisan Brie de Meaux, plum chutney & oat cakes (v)

3 Course Lunch £23.50

Monday - Saturday 12 - 2.30pm

3 Course Dinner £27.50

Monday - Thursday 6 - 9.30pm, Friday 5.30 - 10.30pm,
Saturday 5.30 - 7pm & 9 - 10.30pm

(v) Suitable for Vegetarians

Bespoke wine pairings and vegan options available upon request. Menus are subject to market changes. Please let the manager know of any allergies or dietary requirements. A non-refundable deposit of £10 per person is required for tables of 6 or more at the time of the booking. An optional gratuity of 12.5% will be added to your bill.