



Galvin at Home Menu for collection on 18th & 19th September

Homemade rosemary focaccia & Nocellara olives



Ravioli of Dorset blue lobster, lobster bisque

Velouté of salt baked celeriac, truffle sabayon (v)

Albariño, Abadia de San Campio 2018, Galicia, Spain



Supreme of Landaise Chicken, truffle bouillon, baby leeks

Mille-feuille of potato, girolle mushrooms, spikey artichokes & black
garlic purée (V)

Pinot Noir Moulin de Gassac 2018, Languedoc, France



Pear tarte tatin, Normandy crème fraiche

£45.00 per person

Please note dishes must be consumed within 48 hours.

Dishes require very simple finishing at home.

Video tutorials by Jeff Galvin show how to finish the preparation of the dishes.



List of allergens:

Appetizer: cereals, garlic, sulphur dioxide

Starter: gluten, dairy, celery, crustacean, eggs, sulphur dioxide

Vegetarian Starter: dairy, gluten, eggs

Main: gluten, dairy, celery, eggs, sulphur dioxide

Vegetarian Main: dairy

Dessert: gluten, dairy, eggs

Tasting Notes

Albariño, Abadia de San Campio 2018, Galicia, Spain

This is a lovely dish and most fresh crisp whites will do fine here, but finding something that goes really nicely takes a bit more thought. This is down to the oily richness of the seafood and the fullness of savoury flavour.

Albariño is found in north west Spain and has its heartland in the region of Rias Baixas, Galicia. Expect quite potent lush citrus elements, good with the salmon & crab but where this wine is really delivering is on fresh mellow acidity that's a good compliment to the potent fennel flavour in the dish, and a fine viscosity for which the variety is famed.



Pinot Noir Moulin de Gassac 2018, Languedoc, France

A full white wine will work just fine here and may even be preferable given the sweetness of the peas, but we thought a fine lightish red that's packed with flavour would work better with the richness of the shallots, plus the lovely earthy mushrooms and smoky bacon.

A favourite for years at Galvin and for good reason, the great price of this wine belies stunning quality and a pedigree that is increasingly hard to find. Moulin de Gassac is owned and run by the Guibert family who founded the nearby Mas de Daumas Gassac, a winemaking titan in the Languedoc. Refreshing acidity but slightly more mellow than found in much of burgundy, with ripe fruit and a sophisticated savoury structure to this unoaked wine.