

GALVIN

La Chapelle

**Galvin at Home Menu for
week commencing 22nd February**

Homemade rosemary focaccia & Nocellara olives

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Ballotine of Var salmon, fromage blanc & salad of herbs

or

Velouté of salt baked celeriac & truffle sabayon (v)

∞

Roast Highland chateaubriand, dauphinoise potato, watercress
& Bordelaise sauce

or

Roast spiced cauliflower, pomegranate, pine nut & caper dressing (v)

∞

Crimson Yorkshire rhubarb rice pudding & shortbread crumble

£55.00 non-vegetarian / £50.00 vegetarian

*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:

Appetiser: cereals, garlic, sulphur dioxide

Starter: dairy, celery, sulphur dioxide, fish, crustacean

Vegetarian Starter: dairy, gluten, egg

Main: dairy, celery, sulphur dioxide, alcohol

Vegetarian Main: gluten, dairy, mustard, nuts, sulphur dioxide

Dessert: dairy, gluten