

GALVIN  

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La Chapelle

**Galvin at Home**

Homemade rosemary focaccia & Nocellara olives

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Lasagne of Dorset crab, beurre Nantais & pea shoots  
OR  
Chilled Charentais melon soup, mint & almonds (V)

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Roast Highland chateaubriand, dauphinoise potato,  
watercress & Borderlaise sauce  
OR  
Summer truffle gnocchi, Wye Valley asparagus & wild  
mushroom purée (V)

∞

Apple tarte tatin & Normandy crème fraîche

**Bon Appétit**

*Please note dishes must be consumed within 48 hours.  
Allergens information on page 4 of this menu card  
Times and temperatures are guidelines as we realise some ovens do vary*

To finish preparing the dishes at home, watch Jeff Galvin's video tutorials.

Visit [www.galvinrestaurants.com/galvin-at-home-videos](http://www.galvinrestaurants.com/galvin-at-home-videos)

Or scan the QR code:



**Cook with the Galvin Brothers & share your pictures on Instagram**

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## **Cooking instructions**

### **Starters**

#### **Lasagne of Dorset crab, beurre Nantais & pea shoots**

- 1) Steam the lasagne on a tray for 10 minutes until thoroughly heated through
- 2) Transfer the lasagne carefully to a warm bowl
- 3) Bring sauce to the boil in the saucepan, do not reduce, just before serving stir in the chives
- 4) Spoon the sauce over the lasagne, dress the pea shoots with the vinaigrette, place the pea shoots on top

*Or*

#### **Chilled Charentais melon soup, mint & almonds (V)**

- 1) Place the balls of melon in your chilled soup bowl
- 2) Empty the soup from the pouch in a small jug
- 3) After giving the soup a quick stir pour into the bowl
- 4) Garnish with the almond & mint

## **Main Courses**

### **Roast Highland chateaubriand, dauphinoise potato, watercress & Borderlaise sauce**

- 1) Preheat the oven to 175° c
- 2) Place the chateau on a tray and bake for 15 min (med rare) or 20 min (medium). Remove from the oven & rest for 10 min
- 3) Sear the potatoes in a hot pan until nice golden
- 4) Transfer the potato with the shallot on a tray and place in a oven for 6 min
- 5) Bring the sauce to the boil careful not to reduce it
- 6) Dress the watercress in a tablespoon of dressing at the last minute
- 7) Carve the chateau into 4 pieces ( if serving 2 plates). Place on to the plate season with a little salt
- 8) Add the potato, shallot & finally the watercress to the plate
- 9) Spoon the hot sauce around

*Or*

### **Summer truffle gnocchi, Wye Valley asparagus & wild mushroom purée (V)**

- 1) Place a small pan of water on to boil with a teaspoon of salt
- 2) Place the mushroom pureé in the microwave or small pan and heat until piping hot
- 3) When the water is boiling add the asparagus spears and truffle gnocchi and cook for 2 mins, then drain
- 4) Cook the mushrooms in a foaming butter for 2 minutes
- 5) Warm the sliced asparagus & truffle in a medium sauce pan for a minute before adding the gnocchi & asparagus spears, add a dash of olive oil, twist of pepper & a pinch of salt
- 6) Spoon the mushroom pureé to one side of your plate or bowl, then spread across the plate with a small palette knife or spoon
- 7) Arrange the gnocchi, asparagus and mushrooms on top of the pureé

## **Dessert**

### **Apple tarte tatin & Normandy crème fraîche**

- 1) Place on a tray in a pre-heated oven at 175° for 5 minutes
- 2) Remove from the oven and place on a plate
- 3) Pour the caramel over the Apple tarte Tatin
- 4) Spoon on the crème fraiche to the side

## List of allergens:

### **Homemade rosemary focaccia & Nocellara olives:**

Cereals, garlic, sulphur dioxide

### **Lasagne of Dorset crab, beurre Nantais & pea shoots:**

Gluten, dairy, celery, crustacean, egg, sulphur dioxide

### **Chilled Charentais melon soup, mint & almonds:**

Gluten, mustard, sulphur dioxide

### **Roast Highland chateaubriand, dauphinoise potato, watercress & Borderlaise sauce:**

Dairy, celery, sulphur dioxide

### **Summer truffle gnocchi, Wye Valley asparagus & wild mushroom purée:**

Dairy, gluten, egg, sulphur dioxide

### **Apple tarte tatin & Normandy crème fraîche:**

Dairy, gluten

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Please visit [galvinrestaurants.com](http://galvinrestaurants.com) to see future Galvin at Home menus or to register for our regular newsletter of upcoming events.

We hope you enjoyed your Galvin at Home experience and appreciate your support.

*Chris & Jeff*

Scan the QR code to see this week's recommendations from our Head Sommelier Stephen Nisbet.

