



GALVIN GREEN MAN HOWE ST.

Christmas 2023







GROUP CHRISTMAS MENUS

Available from 28th November
(Minimum of 6 guests)

CANAPÉS

Truffle gruyere

Smoked duck waldorf

∞

STARTER

Smoked salmon & cod roe tartlet, herb crème fraîche & compressed cucumber

Great Garnetts pork rillettes, winter black truffle, pickled blackberries, popcorn, toasted sourdough

Spiced parsnip & apple velouté, poppy seed brioche

∞

MAIN COURSE

Great Garnetts Turkey, pigs in blankets, chestnut & cranberry stuffing,
duck fat roast potatoes, Honey roast parsnips & Brussel sprouts

Herefordshire beef cheeks, roasted shallots, bacon, mushrooms, smoked pommes purée &
Hermitage jus (Supplement £12pp)

Barbequed salt baked celeriac, black garlic, heritage beetroot, kale, cider & hazelnut

Roasted ballotine of Icelandic cod, artichokes, red pepper rouille & aubergine crisps

∞

SHARING CHEESE COURSE

Selection of Farmhouse cheeses, mulled wine chutney, grapes & seeded rye cracker

∞

DESSERT

Traditional LillyPuds Christmas pudding, brandy crème Anglaise

Warm Valrhona chocolate tart, crystalized almonds & blood orange sorbet

Apple Tarte Tatin, apple crisp & crème Normande

3 courses + canapes £46

4 courses + canapes £55

Menus are subject to market changes / Bespoke wine pairings & vegan options available upon request.
This menu is available to pre-order only & a non-refundable deposit of £20 per person is required at the time of the booking. Pre-orders must be received 10 days prior the date of the event.



CHRISTMAS DAY MENU

FIRST COURSE

Red prawn Scotch egg, saffron aioli

∞

SECOND COURSE

Duck liver parfait, red onion mamalade, pickled mushrooms & toasted sour dough

Heritage salt baked beetroot baby & vegetable salad, whipped black truffle goat's cheese

Marinated salmon & cod roe tartlet, herb crème fraiche, compressed cucumber & caviar

∞

MAIN COURSE

Seared pavé of halibut, lobster ravioli, braised fennel, sea vegetables & Champagne sauce

Blackwell's Farm chateaubriand, beef fat rosti, confit carrots, savoy cabbage & claret jus

Great Garnetts roast turkey, chestnut & cranberry stuffing, pigs in blankets, duck fat roast potatoes, honey glazed parsnips & brussel sprouts

Iron bark pumpkin & black winter truffle pithivier, hazelnut, ginger & carrot purée

∞

SORBET

Clementine sorbet, champagne foam

∞

DESSERT

Maple glazed barbecue pineapple & coconut baked Alaska

Homemade Christmas pudding, brandy-soaked cranberries & crème Anglaise

Valrhona salted caramel chocolate & praline mousse, blood orange

St. Marcellin, mulled wine chutney, grapes & seeded rye cracker

∞

TO FINISH

Tea or coffee with warm mini mince pies

Menu at £175 pp

An optional gratuity of 12.5% will be added to your bill. All prices include VAT
Bespoke wine pairings and vegan options available upon request. Menus are subject to market changes.

A non-refundable deposit of £50 per person (£25 per child) is required at the time of the booking.

CHILDRENS CHRISTMAS DAY MENU

STARTERS

Carrot soup & toasted brioche
Pigs in blankets, cranberry sauce
Bayonne ham & melon

∞

MAINS

Pan seared pavé of halibut, crushed potato, lemon & herb cream
Great Garnetts roast turkey, pigs in blankets, duck fat roast potatoes & honey glazed
parsnip's
Iron bark pumpkin & celeriac pithivier, hazelnut, ginger & carrot purée

∞

PRE-DESSERT

Clementine sorbet

∞

DESSERTS

Warm chocolate tart & vanilla ice cream
Home made Christmas pudding & crème Anglaise
Vanilla baked Alaska

4 Course Menu

Please let the manager know of any allergies or dietary requirements
An optional gratuity of 12.5% will be added to your bill. All prices include VAT
Menus are subject to market changes.
A non-refundable deposit of £50 per person (£25 per child) is required at the time of the booking.

BOXING DAY MENU

STARTERS

Cappuccino of wild mushroom, herb gnocchi

Salad of Winter vegetables, goats cheese, hazelnut & truffle

Great Garnetts pork rillettes, pickled blackberries, popcorn, toased sourdough

Smoked salmon, Florence fennel, pink grapefruit & herb crème fraiche



MAINS

Slow cooked beef cheeks, mashed potato, leeks & red wine

Seared pavé of halibut, saffron potatoes, fennel & lobster bisque

Supreme of Cotswold chicken, pommes anna, shallot purée & red chicory

Miso glazed aubergine steak, cous cous & spring onion



DESSERT

Maple glazed barbecue pineapple & coconut baked Alaska

Selection of Artisan Farmhouse cheeses, seeded rye crackers & house chutney

Warm Valrhona chocolate tart, raspberry sorbet

Clementine sorbet, champagne foam



Menu at £58

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Bespoke wine pairings and vegan options available upon request. Menus are subject to market changes.

A non-refundable deposit of £50 per person (£25 per child) is required at the time of the booking.

Christmas gifting

Treat your family and friends to the gift of galvin. With lunch and dinner menus, Michelin-starred meals, hotel stays and more, we are confident you will find a suitable gift for your colleagues, family or friends.

We also offer monetary gift vouchers, cookbooks and aprons. Vouchers can be delivered immediately via email or posted out first class delivery (please check our website for postal cut offs ahead of the holidays).

Purchase your vouchers at galvingifts.com or via the QR code below.

