



GALVIN  
**GREEN MAN**  
HOWE ST.

# New Years Eve 2023

## APERITIF & CANAPÉS

Glass of NV Galvin Champagne

Wild mushroom gougère

Smoked cod roe tart, compressed cucumber & caviar

∞

## STARTERS

Mosaic of local game & foie gras, quince, gingerbread & pickled mushrooms

Or

Salad of salt baked heritage beetroot & baby vegetables, whipped truffled goats' curd

∞

## FISH COURSE

Lasagne of Dorset blue lobster, monk's beard & beurre noisette velouté

∞

## MAIN COURSES

Seared wild sea bass, charred baby leeks, artichokes, aioli & aubergine crisps

Or

Fillet & slow cooked short rib of Cumbrian beef, king oyster mushroom & shallot purée

∞

## SORBET

Passion fruit martini, Champagne jelly

∞

## DESSERT

Pear tarte tatin, Green Man honey ice cream

or

Valrhona milk chocolate & hazelnut mousse, dark chocolate brownie, espresso foam

∞

## TO FINISH

Tea/Coffee

White chocolate fudge

Warm Madeleines

*Late evening celebration menu £145*

Please let the manager know of any allergies or dietary requirements. Vegetarian menu available upon request  
**Menus are subject to market changes / Bespoke wine pairings available on the night / NYE is an Adult only event.**

**A non-refundable deposit of £50 per person is required at the time of the booking.**

An optional gratuity of 12.5% will be added to your bill. All prices include VAT