



GALVIN at
WINDOWS
Festive Season 2023



Indulge in an unforgettable culinary experience this Christmas at Galvin at Windows Restaurant. Located on the 28th floor of the London Hilton on Park Lane, our award-winning restaurant offers breath-taking views of the city skyline, combined with exquisite cuisine and impeccable service. Join us for an enchanting Christmas celebration that will leave you with cherished memories for years to come.

BOOK NOW





Taste of Christmas Lunch

Leek & potato potage, Baron Bigod, winter truffle
Cured Faroe Islands salmon, endive, orange, coriander
Pressed terrine of Landais chicken, duck liver & boudin noir, burnt apple,
mustard seeds, Nasturtium



Potimarron squash risotto, chestnuts & cèpes
Cornish pollock, crab ravioli, bisque, coastal herbs
Miso glazed beef short rib, alliums, sprout tops



Comice pear & mulled wine trifle
Christmas pudding soufflé, brandy sauce, vanilla ice cream
Selection of 3 seasonal cheeses by Maître affineur 'Buchanans' *

Head Chef Marc Hardiman

THREE COURSES - £55 PER PERSON

AVAILABLE FROM MONDAY 13TH NOVEMBER TO SATURDAY 30TH DECEMBER 2023
(excluding 24th, 25th and 26th of December)

BOOK HERE

Please note that all menus are subject to change.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

* Our cheeses are made with unpasteurized milk. Price includes VAT, a discretionary service charge of 15% will be added to your bill.



Taste of Christmas Dinner

Canapés



Leek & potato potage, Baron Bigod, winter truffle
Pressed terrine of Landais chicken, duck liver & boudin noir, burnt apple,
mustard seeds, Nasturtium



Cured Faroe Islands salmon, endive, orange, coriander
Potimarron squash risotto, chestnuts & cèpes



Cornish pollock, crab ravioli, bisque, coastal herbs
Miso glazed beef short rib, alliums, sprout tops



Comice pear & mulled wine trifle
Christmas pudding soufflé, brandy sauce, vanilla ice cream



Coffee & mince pies

Head Chef Marc Hardiman

FOUR COURSES - £90 PER PERSON

AVAILABLE FROM MONDAY 13TH NOVEMBER TO SATURDAY 30TH DECEMBER 2023

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Christmas Eve Lunch

Salad of heritage beetroots, watermelon, tomato seeds, goat's curd
Natural smoked haddock, velouté of leeks, slow cooked egg
Cured Faroe Islands salmon, endive, orange, coriander
Pressed terrine of Landais chicken, duck liver & boudin noir, burnt apple,
mustard seeds, Nasturtium



Potimarron squash risotto, chestnuts & cèpes
Scottish cod à la Grenobloise
Red leg partridge, Alsace bacon, wild mushrooms, bread sauce
Miso glazed beef short rib, alliums, sprout tops



Apple tarte tatin, Calvados caramel, vanilla ice cream
Cream puff St Clements, hazelnut praline
Valrhona Caribe chocolate delice, walnut, salted caramel, milk sorbet
Selection of 3 seasonal cheeses by Maître affineur 'Buchanans' *

Head Chef Marc Hardiman

THREE COURSES - £69 PER PERSON

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Christmas Day Lunch

Champagne & canapés



Celeriac soup, cèpes & white truffles

Pressed terrine Creedy carver duck, quince, port, pistachio

Orkney scallops, pink fir potato, vanilla sauce, Oscietra caviar



Ballotine of red leg partridge, pomegranate, maple sauce

Lobster risotto, preserved lemon, costal herbs



Roast Norfolk bronze turkey with all the trimmings

Jerusalem artichoke royale, wild mushrooms, & black truffle

Beef Wellington, foie gras, bordelaise sauce



Christmas pudding, brandy-steeped fruits, vanilla anglaise

White & dark Valrhona chocolate, Morello cherry, Tahitian vanilla

Selection of 3 seasonal cheeses by Maître affineur 'Buchanans' *



Coffee & mince pies

Head Chef Marc Hardiman

FOUR COURSES - £249 PER PERSON

(Children age 12 and below - £124.50)

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Boxing Day Lunch

Cauliflower & winter truffle soup, caramelised onion brioche
Silver bream ceviche, jalapeño, ruby grapefruit, dill
Natural smoked haddock risotto, quails eggs, curry oil
Pressed terrine of Landais chicken, duck liver & boudin noir, burnt apple,
mustard seeds, Nasturtium



Fettuccine, 5 year aged parmesan, pickled walnut, escarole
Nordic halibut, crab ravioli, bisque, costal herbs
Blythburgh pork rib eye, burnt apple, St Austell mussels,
Sunday roast beef



Apple tarte tatin, Calvados caramel, vanilla ice cream
Kalingo chocolate parfait, honey ice cream, toffee, salted popcorn
Pear & last seasons brambles, clotted cream, oat granola
Selection of 3 seasonal cheeses by Maître affineur 'Buchanans' *

Head Chef Marc Hardiman

THREE COURSES - £69 PER PERSON

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New Year's Eve Dinner

with live music entertainment

Canapés



Angelotti, white alba truffle & ricotta



Butter poached lobster, Oscietra caviar, sauce chorrón



Belted Gallaway beef fillet, braised shin, smoked potatoes, hermitage jus



Montgomery cheddar & caramelised apple tart



Gold bullion, chocolate malt, salted caramel, peanut & popcorn



Coffee & chocolates

Head Chef Marc Hardiman

FIVE COURSES - £495 PER PERSON

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10° Sky Bar New Year's Eve

Canapés



Wagyu burger, barbeque brisket, smoked cheese & chipotle mayo

Soft shell crab taco, avocado, sour cream, jalapeño



10oc golden bar, chocolate, salted caramel, peanut

Head Chef Marc Hardiman

FOOD SELECTION INCLUDED IN THE BAR PACKAGES

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New Year's Day Lunch

French onion soup, gruyère crostini

London smoked salmon, cucumber, horseradish, herring roe

Pressed terrine of Landais chicken, duck liver & boudin noir, burnt apple,
mustard seeds, Nasturtium

Waldorf salad, stilton, walnut, apple celery



Potato gnocchi, Jerusalem artichoke, wild mushrooms, black truffle

Cornish brill, Morecombe bay shrimps, lemon, brown butter

Miso glazed beef short rib, alliums, sprout tops

Porchetta, soft polenta, charred broccoli, chimichurri



Apple tarte tatin, crème normande

Chocolate & stout cake, malted milk ice cream, hot salted caramel

"Oranges & lemons" semifreddo, meringue

Selection of 3 seasonal cheeses by Maître affineur 'Buchanans' *

Head Chef Marc Hardiman

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The Perfect Christmas Gift

Treat your family and friends this holiday season
with a memorable Galvin Gift Experience:

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Tasting Menus



Galvin Champagne & Wine



Galvin Cookbook

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GALVINATWINDOWS



10DEGREESLONDON



GALVIN at
WINDOWS

To ensure the safety of our guests and employees, bookings are confirmed in line with the most up to date government guidelines. Our promise to you is to deliver the same level of reliable and personalised service you'd expect, but with the added confidence of our Hilton EventReady programme to provide you with reassurances.

We are committed to working with you to deliver an exceptional experience with great peace of mind - from start to finish. Therefore, we would like to offer you our "#Book with Confidence #Be in Control" terms to secure your booking with us, a copy of these terms are available upon request.

RESERVATIONS@GALVINATWINDOWS.COM | 020 7208 4021

WWW.GALVINATWINDOWS.COM

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