



GALVIN  
GREEN MAN  
HOWE ST.

# CHRISTMAS PARTY MENU 2024

## CANAPÉS

Brie & cranberry croquettes  
Smoked salmon & blinis roulade \*

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## STARTERS

Roasted Roscoff onion & cider velouté with truffle & Gruyère crostini \*v  
Mosaic of smoked duck, chicken & ham hock with apricot compote & toasted chestnut loaf \*  
Marinated chalk stream trout, avocado purée, fennel & apple salad \*

∞

## MAINS

Great Garnetts turkey ballotine with pork, chestnut & cranberry stuffing, duck fat roast potatoes, sprout tops, honey roast parsnips, Chantenay carrots & turkey gravy \*  
Ballotine of Icelandic cod, saffron & seaweed pommes Anna, mussels, monk's beard, Champagne velouté \*

Spiced butternut squash & pinenut Wellington, celeriac purée, heritage beetroot & cherry Jus vⓅ  
Herefordshire beef short rib en croûte, Winter truffle pomme purée, baby carrots, cavolo nero & peppercorn jus (12pp supplement)

∞

## SHARING CHEESE COURSE

Selection of farmhouse cheese, orange & apple spiced chutney with cinnamon & raisin bread \*

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## DESSERTS

Salted caramel tart & maple syrup pecans with clotted cream v  
Traditional Lillypuds Christmas pudding, drunken cranberry's & brandy cream Anglaise \*Ⓟ  
Blood orange Artichoke roll, steam ginger & popping candy v

*Canapés & 3 Course Menu £49*

*Canapés & 4 Course Menu £58*

*Available from Tuesday 26<sup>th</sup> November.*

V = Vegetarian / Ⓟvegan or can be made vegan / \* = Gluten Free or can be made gluten free upon request

**Menus are subject to market changes / Bespoke wine pairings 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.*