



GALVIN
GREEN MAN
HOWE ST.

NEW YEARS EVE LATE SEATING

APERITIF

Glass of Galvin Champagne

∞

Canapes

Truffle & gruyere croquettes v

Gordal olive bread & ash butter v

Smoked salmon tart & Avruga caviar

Bacon & blue cheese scone ♦

∞

FIRST COURSE

Venison carpaccio, black Winter truffle, pickled mushrooms & Quicke's smoked cheddar *

Terrine of heritage beetroot & baby vegetables, whipped Ashlyn goat's cheese, roasted hazelnuts v *

∞

FISH COURSE

Open ravioli of halibut & crayfish, vanilla & lime beurre noisette velouté

∞

MAIN COURSE

Seared wild sea bass, saffron fondant potato, sea vegetables & beurre Nantais *

Fillet & slow cooked rib of beef, king oyster mushroom, pommes Anna, cavolo nero & Madiera jus ♦*

Butternut squash & pinenut Wellington, spiced raisin purée, harissa Lou potatoes v

∞

DESSERTS

Apple tarte fine & cinnamon ice cream v

Valrhona chocolate tiramisu & hot chocolate shot v

5 course menu £125

(Price includes a glass of champagne, 5 courses & Live Music)

Menus are sample menus, subject to seasonal availability.

Please let the manager know of any allergies or dietary requirements.

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