

# GALVIN

Bistro  Bar

## SAMPLE SET MENUS

PLEASE SELECT ONE SET MENU FOR YOUR PARTY, DIETARY REQUIREMENTS AND ALLERGIES WILL BE CATERED FOR SEPARATELY



### **MENU A** £55 PER PERSON

SQUASH PUMPKIN SOUP, HAZELNUT & TRUFFLE CREAM

BBQ SLOW COOKED VENISON BELLY, CELERIAC REMOULADE

VANILLA PANNA COTTA, RED WINE POACHED PEAR

**1/2 BOTTLE OF WINE PER PERSON £22 PER PERSON**

VINEXPLORÉ, SAUVIGNON BLANC, VIN DE FRANCE  
GRENACHE, 'LE PARADOU' 2019, CHÂTEAU PESQUIE, RHÔNE



### **MENU B** £65 PER PERSON

HAM HOCK & MORTEAU SAUSAGE TERRINE, TARRAGON, CORNICHONS

POACHED HAKE, KING CABBAGE, BEURRE BLANC

MOUSSE AU CHOCOLAT, CARAMELISED HAZELNUTS

**1/2 BOTTLE OF WINE PER PERSON £38 PER PERSON**

GALVIN POUILLY FUMÉ 2022, DEZAT, LOIRE  
PINOT NOIR 2021, DOMAINE BRUNO SORG, ALSACE, FRANCE

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## **MENU C £75 PER PERSON**

**DORSET CRAB RILLETTES, GRANNY SMITH & HORSERADISH**

**HEREFORD BEEF SIRLOIN STEAK, FRIES, PEPPERCORN SAUCE**

**APPLE TARTE TATIN, NORMANDIE CRÈME FRAICHE**

**1/2 BOTTLE OF WINE PER PERSON £59 PER PERSON**

**2022 BERGERAC, MOULIN DES DAMES, CHATEAU TOUR DES GENDRES  
SAINT JOSEPH, 2021, JEAN- BAPTISTE SOUILLARD, RHÔNE**



**OPTIONAL ADS ON:**

**SELECTION OF ASSIETTES 12.5 PP**

**BREAD & BUTTER £5 PER BASKET (2 PEOPLE)**

**CHEF'S SELECTION OF SEASONAL SIDES £7 PER PERSON**

**ASSIETTE DE FROMAGE £12.5 SUPPLEMENT PER PERSON**

**THE MENU IS SUBJECT TO CHANGE, BASED UPON SEASONALITY AND AVAILABILITY OF PRODUCE.**

**PRICES INCLUDE VAT, 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.**