

# GALVIN

Bistro  Bar



## **FEASTING SPRING SAMPLE MENU £65PP**

**FOR LARGER PARTIES OF 12 AND UP TO 28 PEOPLE, GUESTS CAN ENJOY OUR FEASTING MENU, PERFECT FOR SHARING WITH FRIENDS, FAMILY, OR YOUR COLLEAGUES.**

**PLEASE SELECT A MAXIMUM OF TWO DISHES PER COURSE.**

**IF TWO CHOICES ARE MADE THESE ARE DIVIDED 50:50 AND SERVED ON EQUAL PLATTERS WITH ENOUGH OF EACH OPTION FOR EVERYONE TO TRY BOTH.**

**THE DIETARY REQUIREMENTS WILL BE CATERED SEPARATELY AND SERVED INDIVIDUALLY PLATED.**

**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.**

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Bistrot  Bar

## **PETITES ASSIETTES** *SERVED ON A SHARING BASIS*

OLIVES

PADRON PEPPERS, ESPELETTE PEPPER

HOME-MADE CROQUETTES

BAGUETTE & BEURRE DE LESCURE

## **STARTERS**

*PLEASE SELECT A MAXIMUM OF 2 DISHES PER COURSE*

DORSET CRAB RILLETES ON TOAST, PEA SHOOTS

OR

STEAK TARTARE, TOASTED BAGUETTE

OR

CREAMY BURRATA, HERITAGE TOMATO, PESTO DRESSING

## **MAIN COURSES**

SCOTTISH BEEF SIRLOIN & MADEIRA SAUCE (£10 SUPPLEMENTS PER PERSON)

OR

HONEY ROAST PORK BELLY

OR

WHOLE SEA BREAM

OR

SLOW ROAST SHOULDER OF LAMB

OR

CÔTE DE BOEUF & RED WINE JUS (£20 SUPPLÉMENTS PER PERSON)

## **SELECTION OF SEASONAL SIDE DISHES**

## **DESSERTS**

GUARIGUETTE STRAWBERRIES & CRÈME CHANTILLY

OR

BITTER CHOCOLATE MOUSSE WITH CARAMELIZED HAZELNUTS

OR

APPLE TARTE TATIN & NORMANDIE CRÈME FRAICHE

**ADDITIONAL ASSIETTE DE FROMAGES AVAILABLE £15 PER BOARD**

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