

Festive Set Lunch & Dinner

For up to 8 guests



Available from 25th November until 23rd December for parties up to 8 people.
Monday to Friday 12-2.30pm and Monday to Saturday 6-7pm.

Jerusalem artichoke soup with crispy sage & brioche
2018 Côtes du Rhône 'Secret de Famille' Blanc

Old London Gin cured salmon, shaved fennel, apple & cucumber
2017 Bourgogne Chardonnay 'Terroir Noble', Domaine Girardin



Cod brandade, lobster bisque & saffron aioli
2017 Jurançon Sec, Domaine Lapeyre

Suprême of pheasant, pappardelle with wild mushroom & walnuts
2016 Etna Rosso, Tenuta delle Terre Nerre



Pecan tart & clotted cream ice cream
2007 Rivesaltes Ambré, Chez Jau, Roussillon

Brie de meaux, quince & cranberry chutney
NV Extra Dry White Port, Quinta de la Rosa, Douro

£26.50 per person | £49 with wine pairing

Book this menu [online](#), call us on [020 7299 0404](tel:02072990404)
or email elise@galvinrestaurants.com

Menus are subject to market changes. Please let us know of any allergies or dietary requirements. An optional gratuity of 12.5% will be added to your bill. Credit card details will be required for parties of 5 people and above.