

GALVIN

AT THE ATHENAEUM

New Year's Eve 'Off to the Fireworks' Menu 2019

Velouté of Pumpkin & Chestnut

Marinated Salmon, Avocado Purée, Pink Grapefruit & Fennel Salad

Pressed Ham Hock & Chicken Terrine, Homemade Piccalilli

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Risotto of Wild Mushrooms, Winter Truffle & Wood Sorrel

Seabass, Citrus-Braised Endive, Spiced Raisin & Toasted Pine Nuts

Supreme of Pheasant, Red Cabbage, Sprout Tops & Chestnuts

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Baba au Rhum

Apple Tarte Tatin, Normandy Crème Fraiche

Chocolate Marquis, Pistachio Ice Cream

£45 per person

Available from 5.30pm-7pm

Tables will be required back after two hours for a second seating.

Executive Chef Ian Howard/ Restaurant Manager Barry Soars

Please note that some of our cheeses are unpasteurised

Please inform us of any allergy or dietary requirement so we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

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New Year's Eve Pre-Payment & Cancellation Policy

Pre-payment of the full menu price per head is required to secure the booking. This amount will be deducted from the total amount of your bill on New Year's Eve.

A secure link for pre-payment will be opened mid-October.

Reservations made prior to mid-October will be contacted with details of the link once live. Upon receipt of the link, we will require all pre-payments to be made within 7 days to secure and confirm the reservation.

Reservations made after mid-October will be sent the link immediately upon booking and we will require pre-payment within 48 hours in order to secure and confirm the reservation.

Without a successful pre-payment, we reserve the right to cancel the reservation.

Cancellations made prior to 29th December 2019 will receive a full refund. Cancellations made from the 29th December 2019 will be non-refundable.

Cancellations will be accepted by telephone on +44 (0)20 7640 3333 or by email at Galvin@athenaeumhotel.com.

Confirmation of cancellation will be made in writing.

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