

GALVIN
HOP
BISTROT & BAR

NYE Celebration Dinner

Glass of sparkling brut

~ ~ ~

*Game terrine, pickles & toasted sourdough
Salt baked beetroot, goat's curd & pine nuts
Wild mushroom consommé & Berkswell cheese
Chicken liver parfait, Madeira jelly, Quince chutney & truffle toast
Cured salmon, dressed white crab meat, pink grapefruit & coriander*

~ ~ ~

*Lobster macaroni cheese
Poached halibut, dashi broth, Avruga caviar & samphire
Breast of corn-fed chicken, wild mushroom & walnut pappardelle
Roasted iron bark pumpkin, Roquefort, pomegranate & crispy sage
Fillet of Cumbrian beef, truffle mash, glazed shallots & cavolo nero*

~ ~ ~

*Valrhona chocolate mousse, banana & yoghurt ice cream, peanuts
Saint Marcellin, Quince chutney, pickled walnuts & celery
Warm treacle tart with clotted cream
Rhubarb & ginger crème brûlée
Passion fruit & mango pavlova*

£60 per person

Please let a member of the team know if you have any allergies or dietary requirements
An optional gratuity of 12.5% will be added to your bill