

GALVIN

AT THE ATHENAEUM

Burns Night Celebration

Including a Laphroig Whisky Cocktail Pairing

Cured Loch Duart Salmon, Blini, Avruga Caviar
Heather & Honey Dressing

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“Cullen Skink”  
Leek & Haddock Soup, Chives

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Haggis
'Neeps & Tatties'

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Isle of Mull Cheddar  
Oat Cakes

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Raspberry Cranachan Trifle

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Tea, Coffee & Scottish Fudge

£75 per person

**Executive Chef Ian Howard/ Restaurant Manager Barry Soars/ Bar Manager Giovanni Castorina**

**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