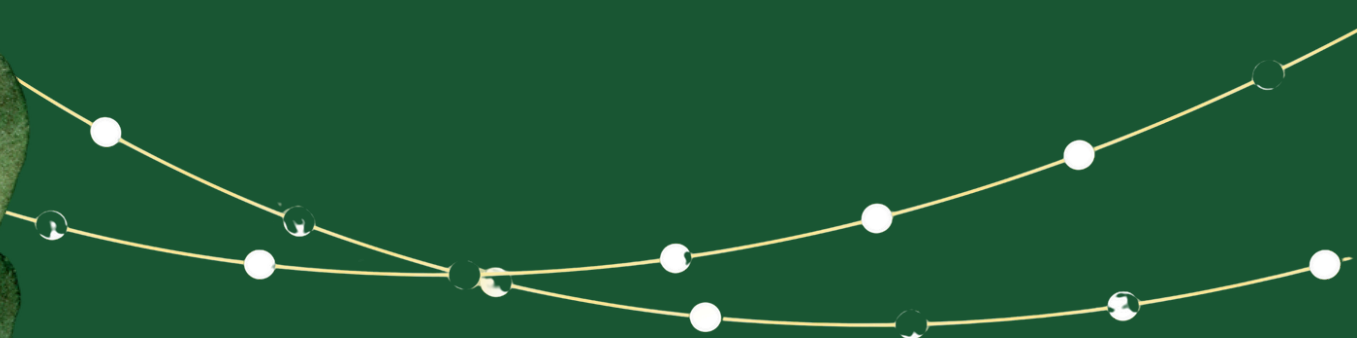




**GALVIN GREEN MAN** HOWE ST.

Christmas 2025



## FESTIVE OPENING HOURS & MENU INFO

Monday 22<sup>nd</sup> & Tuesday 23<sup>rd</sup> December

Normal Opening Times

Menus: A la carte, Bib Gourmand, Pub & Private Dining Festive

Monday pub evening offering: Steak night menu

Christmas Eve - Wednesday 24<sup>th</sup>

Seating Times: 12-6, close at 8pm

Menu:

Christmas Day - Thursday 25<sup>th</sup>

Seating Times: 12pm - 3pm, close at 6pm

Menu: 5 course set menu + coffee & mince pie £175 / Kids £60 4 courses

Boxing day - Friday 26<sup>th</sup>

Seating Times: 12—5 seating, close at 7pm

Menu: 3 course set menu £75 / Kids £35

Saturday 27<sup>th</sup> - Tuesday 30<sup>th</sup> December

Normal opening times

Saturday: A la carte, Bib Gourmand, Pub & Festive Private Dining

Sunday: Sunday lunch menu

Monday: A la carte, Bib Gourmand, Pub, Pub evening offering: Steak night

Tuesday: A la carte, Bib Gourmand, Pub & Festive Private Dining

The full venue will be open 7 days a week throughout December.





# PRIVATE DINING MENUS

## Drinks & Canapé reception

One 125ml glass + 3 canapes per person

Primi Soli Prosecco NV, Italy & Chef's Selection of Canapés £12.50pp

NV Champagne Galvin "Grande Réserve" Brut & Chef's Selection of Canapés £19.50pp

Please select one set menu from the choices below for your entire party 14 days in advance of reservation date.

Dietary requirements & allergies will be catered for separately.

Please do ensure you inform the team upon booking

### Menu A

£58.00 Per Person

Salt baked celeriac Velouté, Winter Truffle & cheese toastie

∞

Roast herb stuffed Suffolk chicken, confit savoy cabbage with bacon & chestnuts

∞

Valrhona chocolate mousse, blood orange and caramelised white chocolate

### Menu B

£62.00 Per Person

Parfait of duck liver, Madiera jelly & toasted hazelnut brioche

∞

Roast Cornish cod creamed Puy lentils, Alsace Bacon, red wine sauce

∞

Sicilian lemon tart, raspberry sorbet

### Menu C

£65 Per Person

Confit Loch Duart salmon, salad of heritage beetroot & horseradish cream

∞

Roast bronze turkey ballotine, pork, chestnut & herb stuffing duck fat potatoes, pigs in blankets, red wine & thyme roast gravy

∞

Traditional Christmas pudding, Armagnac butter sauce

### Menu D

£85 Per Person

Salt baked celeriac Velouté, Winter truffle & cheese toastie

∞

Roast Cornish cod creamed Puy lentils, Alsace bacon, red wine sauce

∞

Roast aged chateaubriand, shallot purée, roast salsify

∞

Galvin signature apple tart tatin, calvados, Normandy crème fraîche

Optional Wine Pairing available on the day



# CHRISTMAS DAY MENU

## ADULT MENU

### TO START

Truffle & gruyere croquettes  
Padrón peppers, smoked Maldon salt \*  
Rosemary focaccia, olive oil & balsamic  
Mini chorizo sausage, saffron aioli \*

∞

### FIRST COURSE

Velouté of Jerusalem artichoke, mushroom brioche \*  
Terrine of duck leg confit, foie gras & potato, red onion marmalade \*  
Oak smoked salmon, buckwheat blini, crème fraîche & caviar \*

∞

### MAIN COURSE

28 Day aged Blackwells Farm chateaubriand, duck fat roast potatoes, pigs in blankets & red wine sauce \*  
Roast bronze turkey ballotine with pork, chestnut & herb stuffing, duck fat roast potatoes, pigs in blankets, red wine & thyme gravy \*  
Salt baked celeriac, whipped goat's cheese & black Winter truffle \*

*The above main courses served with Honey roast parsnips, buttered cabbage, baby carrots, Brussel sprouts, Yorkshire pudding, & cauliflower cheese*

Pavé of wild seabass, crushed potatoes, roast salsify & samphire \*

∞

### SORBET

Lime sorbet with Galvin Champagne \*

∞

### DESSERTS

Traditional Christmas pudding, Armagnac butter sauce \*  
Hot Valrhona chocolate fondant, clementine sorbet  
Apple tart tatin, butterscotch sauce & crème fraiche

∞

### TO FINISH

Tea or coffee with warm mini mince pies

5 Course Menu £185pp

\* = Gluten Free or can be made with gluten free products



# CHRISTMAS DAY MENU

## CHILDREN'S MENU

### STARTERS

Bayonne ham & compressed melon \*

Oak smoked salmon, rocket & lemon \*

Celeriac soup, toasted focaccia \*

∞

### MAINS

28 day aged chateaubriand, duck fat roast potatoes & pigs in blankets \*

Roast bronze turkey ballotine, chestnut & cranberry stuffing, duck fat  
roast potatoes & pigs in blankets \*

Wild seabass, crushed potatoes & samphire \*

∞

### PRE-DESSERT

Lime sorbet \*

∞

### DESSERTS

Traditional Christmas pudding & double cream \*

Warm chocolate brownie, clementine sorbet \*

Apple tarte tatin, crème fraîche

4 Course Menu £65

Please let the manager know of any allergies or dietary requirements.

\* = Can be made with gluten free products



# BOXING DAY MENU

## ADULT MENU

### STARTERS

- Velouté of Jerusalem artichoke, mushroom brioche \*
- Terrine of duck leg confit, foie gras & potato, red onion marmalade \*
- Oak smoked salmon, buckwheat blini & crème fraîche \*
- Salad of heritage beetroot, goat's cheese & walnuts \*

∞

### MAINS

- Seared fillet of sea bream, crushed potatoes, roast salsify & samphire \*
- Supreme of Suffolk chicken, Puy lentils, button onions & cavolo nero \*
- Roast aged sirloin of beef, Yorkshire pudding, duck fat potatoes & traditional trimmings\*
- Risotto of roast pumpkin, parmesan & crispy sage \*

∞

### SIDE ORDERS

- Green beans 5 \* / Honeyed Chantenay carrots 6 \* / Long stem broccoli 6 \*
- Buttered cabbage 5 \* / Chips 5 \* / Harissa-glazed Baby Lou potatoes 6 \*
- Cauliflower cheese 6 \* / Duck fat roast potatoes 5 \*

∞

### DESSERTS

- Lemon meringue tart, raspberry purée
- Traditional Christmas pudding, Armagnac butter sauce \*
- Selection of farmhouse cheeses, seeded rye cracker & house chutney \*
- Hot Valrhona chocolate fondant, clementine sorbet

3 course menu £75pp

Please let the manager know of any allergies or dietary requirements

\* Gluten Free or can be made with gluten free products

## BOXING DAY MENU

### CHILDREN'S MENU

#### STARTERS

Bayonne ham & compressed melon \*  
Jerusalem artichoke soup, toasted focaccia \*  
Homemade garlic bread

∞

#### MAINS

Roast chicken, Yorkshire pudding & roast potatoes \*  
Roast beef, Yorkshire pudding & roast potatoes \*

*Served with honey roast parsnips, buttered cabbage, baby carrots, Brussel sprouts,  
Yorkshire pudding & cauliflower cheese*

∞

#### DESSERTS

Warm chocolate brownie, clementine sorbet \*  
Traditional Christmas pudding & double cream \*  
Lemon meringue tart

3 course menu £35

Please let the manager know of any allergies or dietary requirements

\* Gluten Free or can be made with gluten free products

## CHRISTMAS GIFTING

Treat your family and friends to the gift of galvin. With lunch and dinner menus, Michelin-starred meals, hotel stays and more, we are confident you will find a suitable gift for your colleagues, family or friends.

We also offer monetary gift vouchers, cookbooks and aprons. Vouchers can be delivered immediately via email or posted out first class delivery (please check our website for postal cut offs ahead of the holidays).

Purchase your vouchers at [galvingifts.com](http://galvingifts.com) or via the QR code below.

