

GALVIN
GREEN MAN
HOWE ST.

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

∞

Optional Wine Pairing available on the day

Galvin signature apple tart tatin, calvados,
Normandy crème fraîche

The menu is subject to change, based upon seasonality and availability of produce.
12.5% discretionary service will be added to your bill.