



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*

Group Festive Menus

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, Madeira 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

Menu E
£58.00 Per Person

Velouté of Ironbark pumpkin, chestnuts & ceps

Or

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

∞

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

Or

Seared fillet of sea bream, crushed charlotte potatoes, roast salsify, red wine sauce

∞

Sicilian lemon tart, raspberry sorbet

Or

Traditional Christmas pudding, Armagnac butter sauce



Menu F
£62.00 Per Person

Parfait of duck liver, Madeira jelly & toasted hazelnut brioche

Or

Salt baked celeriac velouté, Winter truffle & cheese toastie

∞

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

Or

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

∞

Valrhona chocolate mousse, blood orange and caramelised white chocolate

Or

Traditional Christmas pudding, Armagnac butter sauce

Optional Wine Pairing available on the day



NEW YEAR'S EVE

Wednesday 31st December

EARLY EVENING SEATING

Please kindly note that all tables for this seating are reserved for 2 hours from the booking time

STARTERS

Parfait of duck liver, Madeira jelly & hazelnut brioche *

Velouté of salt baked celeriac, Tunworth & black truffle croque-monsieur *

Seared Orkney scallop, cauliflower purée & apple salad *

∞

MAINS

Grilled aged ribeye steak, oxtail croquette, creamed spinach, Bordelaise sauce *

Roast Cornish sea bass, red wine poached salsify, trompette mushroom & charlotte potatoes *

Risotto of ironbark pumpkin, cavolo nero, aged parmesan *

∞

DESSERTS

Clementine souffle, Valrhona chocolate sauce *

Apple tarte tatin, butterscotch sauce & crème fraîche

Selection of farmhouse cheeses, seeded rye crackers, grape chutney *

3 Course Menu £65

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

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



HAPPY NEW YEAR

NYE late seating is an Adult only event & the table is yours for the evening

Wednesday 31st December

APERITIF

Glass of Galvin Champagne

∞

CANAPÉS

Parmesan cheese straws

Angus steak tartare, confit egg yolk

Deep fried oyster, seaweed mayo

Truffle Arancini

∞

FIRST COURSE

Velouté of salt baked celeriac, Tunworth & black truffle croque-monsieur *

Parfait of duck liver, Madeira jelly & hazelnut brioche *

∞

FISH COURSE

Seared Orkney scallop, cauliflower purée & apple salad

∞

MAIN COURSE

Roast fillet of Dedham Vale beef, oxtail croquette, creamed spinach, Bordelaise sauce *

Roast Cornish sea bass, red wine poached salsify, trompette mushroom & charlotte potatoes *

Risotto of ironbark pumpkin, cavolo nero, aged parmesan *

∞

DESSERT

Apple tarte tatin, butterscotch sauce & crème fraîche

Clementine soufflé, Valrhona chocolate sauce *

5 course menu £135pp

(Price includes a glass of champagne, 5 courses & Live Music)

Please let the manager know of any allergies or dietary requirements

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



Boxing Day

Friday 26th December

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*

A discretionary service charge of 12.5% will be added to your bill



NEW YEAR'S DAY 2026

STARTERS

- Oak smoked salmon, buckwheat blini & caviar *
- Terrine of duck leg confit, foie gras & potato, red onion marmalade *
- Salad of heritage beetroot, whipped goat's curd & caramelized walnuts *
- Velouté of salt baked celeriac, Tunworth & black truffle croque-monsieur *
- Seared Orkney scallop, cauliflower purée & apple salad *

∞

MAINS

- Supreme of Suffolk chicken, puy lentils, button onions & cavolo nero *
- Grilled aged ribeye steak, oxtail croquette, creamed spinach, Bordelaise sauce *
- Roast Cornish sea bass, red wine poached salsify, trompette mushroom & charlotte potatoes *
- Slow cooked Great Garnett's pork belly, hasselback potatoes, burnt apple purée *
- Risotto of ironbark pumpkin, crispy sage & aged parmesan *

∞

DESSERTS

- Sticky toffee pudding
- Valrhona chocolate mousse & caramelized white chocolate *
- Selection of farmhouse cheeses, seeded rye crackers, grape chutney *
- Sicilian lemon meringue tart
- Coconut crème brûlée *

3 Course Menu £65

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

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