



GALVIN
Bistro  Bar



Galvin Restaurants



CONSERVATORY

- Light-filled, glass-fronted setting
- Charming garden views
- Intimate yet versatile layout
- Ambient lighting
- Exclusive feel within the Bistrot
- Dedicated, refined service
- Stylish décor with modern charm
- Perfect for receptions and celebrations

Overview

Seated - 28 guests

Standing - 40 guests

Galvin Restaurants



FRONT RESTAURANT

- Views across Spitalfields
- Warm, intimate festive ambience
- Characterful interiors with plenty of personality
- Ideal for Christmas lunches, dinners & drinks
- A lively atmosphere while still feeling like your own space
- Perfect for corporate celebrations and social gatherings

Overview

Seated - 42 guests

Standing - 80 guests

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GRAND PARTIES

Make the whole restaurant yours for the night. Our exclusive hire option is made for bigger Christmas celebrations, combining the warmth and character of the restaurant with the freedom to create a party entirely your own.

Perfect for: company Christmas parties • large celebrations • drinks receptions • dinner & dancing • end-of-year events

Overview

Seated - 70 guests

Standing - 150 guests



Canapés & Bowls

Bruschetta, tomato caponata, salted ricotta

Sardine on toast, piquillo pepper

Smoked pancetta & crispy polenta

Home-made focaccia bread, mortadella, olive oil

Wild mushroom and truffle arancini

Pizzette marinara, tomato, oregano, garlic oil

Barbecued dingley dell pork skewers

Mini burger, slow cooked short ribs, caramelized onion,
& gorgonzola

Padron pepper, espelette, pecorino

Creamy Burrata, truffle oil, balsamic vinegar

Warm Mediterranean baby octopus, olive taggiasche

Grilled spicy baby chicken, garlic oil

Duck ragout maltagliati, pangrattato

Prime UK beef ceviche, bottarga

Tiramisù

Chocolate tartlette, salted caramel



GALVIN RESTAURANTS
PRIVATE DINING

Sample Menus

Feasting Menus

To Start

Home-made focaccia bread, senia olive oil

Bluefin tuna Otoro ham pincho

Venison tartare, rose harissa, aged pecorino

Warm mediterranean baby octopus, olive taggiasche

Pizzetta marinara, tomato, oregano, garlic oil

Mains

Grass fed beef sirloin, peppercorn sauce

Beetroot risotto, vacherin, hazelnut

Baked whole seabream

Seasonal side dishes to share

Desserts

Artisanal panettone, marsala Crème patissière

Rum baba, blood orange, chantilly

Baked whole camembert, truffle honey

3 course Menu

Starters

Duck liver parfait, pomegranate, mulled wine

or

Creamy Burrata, truffle oil, balsamic vinegar

or

Warm Mediterranean baby octopus, olive taggiasche

Main Course

Roasted turkey, sage stuffing, cranberry sauce

or

Corsican seabass, beurre blanc

or

Beetroot risotto, vacherin, hazelnuts

or

Beef sirloin steak, peppercorn sauce

Seasonal accompaniments for the table

Desserts

Artisanal panettone, marsala Crème patissière

or

Apple Tarte Tatin, Normandie Crème Fraîche

or

Rum baba, blood orange, chantilly



Contact Us

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