

GALVIN RESTAURANTS  
PRIVATE DINING

LA CHAPELLE  
BISTROT & BAR



## GROUP DINING

‘One of the most impressive dining room spaces in London’

Discover three beautifully appointed private dining rooms, each with its own character and charm, or indulge in the exclusive hire of our restaurants for a truly unforgettable occasion.

## GALLERY

The Gallery mezzanine offers an intimate Michelin-starred setting for up to 16 guests on one rectangular table.

## ARCH

The Arch, set within the main dining room and framed by floor-to-ceiling curtains, hosts up to 27 guests across three long tables.

## CONSERVATORY

The Conservatory, Bistrot & Bar accommodates up to 16 on one table, 28 across three, or 35 for a standing reception, with exclusive garden access in the summer months.

## EXCLUSIVE USE

For grand occasions, the Bistrot & Bar welcomes up to 70 seated or 110 standing, while La Chapelle offers a breathtaking setting for up to 110 seated or 150 standing.



GALVIN RESTAURANTS  
PRIVATE DINING  
*La Chapelle*



# THE GALLERY



## Overview

Seated - 16 guests

Standing - NA

Mezzanine level

Private space

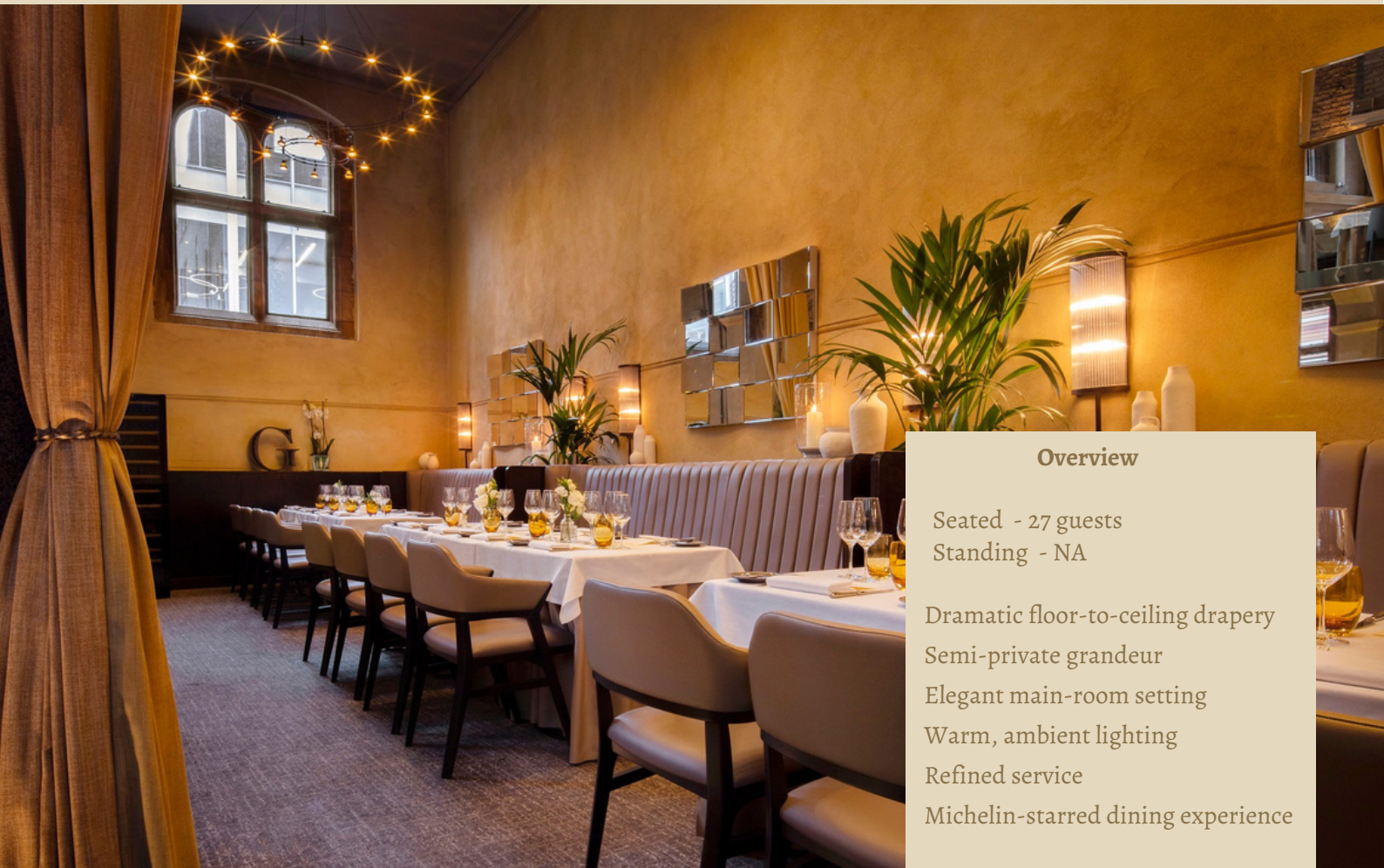
Dedicated service

Overlooking main restaurant

Natural light

Atmospheric lighting

# THE ARCH



## Overview

Seated - 27 guests

Standing - NA

Dramatic floor-to-ceiling drapery

Semi-private grandeur

Elegant main-room setting

Warm, ambient lighting

Refined service

Michelin-starred dining experience

# EXCLUSIVE HIRE

This Season – Exclusively Yours, Michelin Excellence

110 seated - 150 standing

Luxury Touches

Full Event Planning

Icons Backdrop

Flavours

# Sample Menus

## Gallery Set Menu

### *Snacks*

Carlingford oyster, lardo di Colonnata, finger lime

Boudin noir parfait, pear chutney, piment d'Espelette

Truffle & Vacherin Mont D'Or gougères

### *Starter*

Dorset crab raviolo, charred fennel, dashi beurre blanc

### *Mains*

Grass fed beef, Roscoff onion, Charlotte potato, sauce bordelaise

### *Dessert*

Nicaragua dark chocolate sponge cake, orange marmalade, pecan gelato

## Arch & Exclusive Use

### *To Start*

Cured yellow tail, hazelnut, bergamot, pickled chantarelle

Dorset crab raviolo, charred fennel, beurre blanc

Free range British duck carpaccio, nduja, tuna bottarga

### *Mains*

Cornish halibut, Jerusalem artichoke, samphire, clam velouté

Grass fed beef, Roscoff onion, Charlotte potato, sauce bordelaise

Lake district fallow deer, juniper berries, radicchio, bagna cauda

### *Desserts*

Gorgonzola dolce, fermented fig chutney, black truffle

Coffee-soaked baba, tiramisu cream

Caramelized Delica pumpkin & clementine tart, roasted white chocolate gelato



# Sample Menus

## Canapes and Bowl Food

Smoked Scottish salmon blinis, crème fraîche, trout roe

Duck liver parfait, Moroccan spice, muscat grapes

Comte gougères, mushroom ketchup

Seaweed tapioca cracker. anchovies, finger lime

Wild mushroom & truffle arancini

Slow cooked pork skewers, spicy miso

Brie on toast, walnut, honey

Battered prawns, spicy nduja

Aged parmesan risotto, preserved lemon, black truffle

Slow cooked veal ossobuco, smoked potato

Cauliflower tempura, kombu dressing

Burrata, truffle oil, toasted hazelnut

Cured sea bream ceviche

Prime UK Beef tartare, yolk, salted ricotta

Chocolate bonbons

Clementine tart

Green tea, black currant, lime pate de fruit

A hand is shown pouring champagne from a bottle into several glasses on a white table. The champagne is bubbling and creating a frothy head in the glasses. The background is softly blurred, showing more glasses and the white tablecloth.

GALVIN

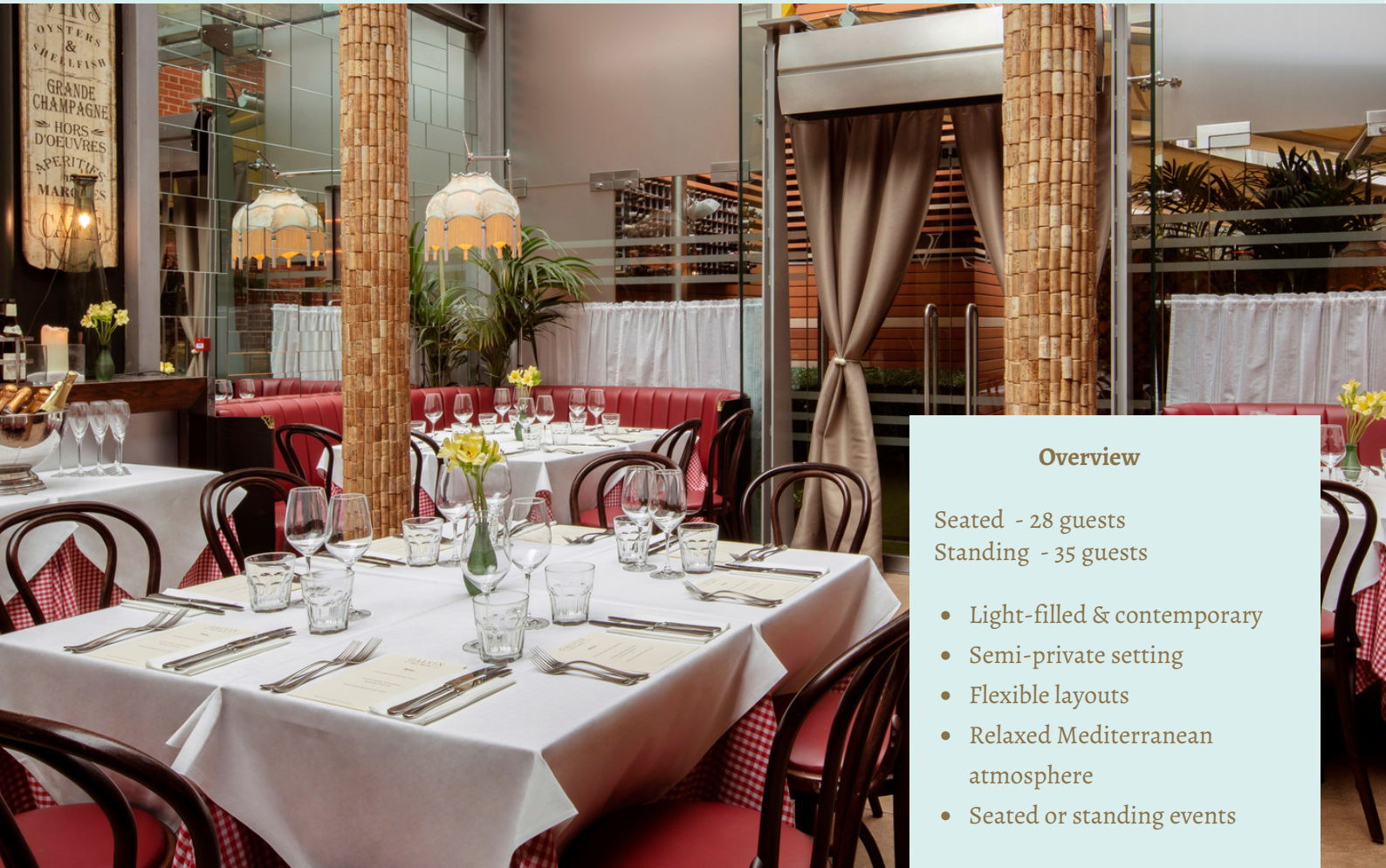
# BISTROT & *Bar*

Moments from Liverpool Street, Galvin Bistrot & Bar offers a relaxed yet refined setting for corporate dining, team celebrations, client entertaining and larger company events.

Inspired by the Mediterranean way of dining, our menus focus on seasonal, generous dishes designed for sharing and bringing people together, all backed by the expertise of the Galvin kitchens.

From the light-filled Conservatory and Front Restaurant to full exclusive hire, our flexible spaces can accommodate everything from intimate dinners to lively standing receptions. Whether reconnecting with colleagues after summer, entertaining clients or bringing the wider team together, the Bistrot offers an effortless setting for September corporate events in the City.

# THE CONSERVATORY



## Overview

Seated - 28 guests  
Standing - 35 guests

- Light-filled & contemporary
- Semi-private setting
- Flexible layouts
- Relaxed Mediterranean atmosphere
- Seated or standing events



## FRONT USE

### Overview

Seated - 28 guests  
Standing - 35 guests

A vibrant and versatile setting for larger corporate gatherings, the Front Restaurant can accommodate up to 46 guests seated. With flexible layouts and a projector available for presentations, it's ideal for team dinners, company celebrations, presentations and client events, all within the relaxed atmosphere of Galvin Bistrot & Bar.

# Food & Beverages

**Menus are inspired by the Mediterranean way of dining -**

Seasonal produce, fresh and vibrant flavours, and beautifully simple dishes designed to be enjoyed together. It's elegant without being formal, and indulgent without feeling heavy.

Galvin Bistrot & Bar is the sister restaurant to the Michelin-starred Galvin La Chapelle, located just next door. While the atmosphere is relaxed and informal, the quality remains uncompromised.

Menus are created and led by Michelin-trained chefs from the Galvin group, with their expert kitchen team delivering dishes with talent, precision, and style.



# Sample Set Menus

## Sharing Style Sample Menu

### To start

Home-made focaccia bread, senia olive oil

Argentinian prawns, citrus butter

Prime UK Beef tartare, bone marrow sauce, summer truffle

Cornish red mullet, cantaloupe melon dressing

Hummus dip, flatbread

### Mains

Grass fed beef ribeye, peppercorn sauce

Gragnano paccheri, trio of d.o.p tomato

Baked whole seabream

Seasonal side dishes to share

## 3 Course Sample Menu

### Starters

Prime UK Beef tartare, bone marrow sauce, summer truffle

or

Creamy Burrata, heritage tomatoes, pickled shallots

or

cornish red mullet, cantaloupe melon dressing

### Main Courses

Barnsley lamb chop, chimichurri, tzatziki

or

Cornish seabream Fillet, Beurre blanc

or

Gragnano paccheri, trio of d.o.p tomato

or

Beef ribeye steak, peppercorn sauce

Seasonal accompaniments for the table

### Desserts

Classic tiramisu

or

Apple Tarte Tatin, Normandie Crème Fraîche

or

Basque cheesecake



**CORPORATE EVENTS IN THE CITY**  
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**020 7299 0404 (EXT 2)**  
[PRIVATEDINING.CITY@GALVINRESTAURANTS.COM](mailto:PRIVATEDINING.CITY@GALVINRESTAURANTS.COM)