

Set Menu Selection

Please select one menu from the choices below for your party

between 10 and 16 people

(The menu is subject to change, based upon seasonality and availability of produce)

All prices include canapes served before dinner.

Chris and Jeff Galvin's first cookbook, "Galvin: A Cookbook De Luxe" will be available to you and your guests to purchase at the restaurant for the price of £25.00 per Person, with the unique opportunity to have it signed by the Chefs.

Menu A £58.00 per person

Cured organic salmon, fennel, avocado & ruby grapefruit

∞

Suprême of Berkshire pheasant, bouillon of Autumn vegetables & potato gnocchi

∞

Apple tarte Tatin, Normandy crème fraîche

Coffee & Petit four £3.95

Menu B £65.00 per person

Lasagne of Dorset crab, beurre Nantais

∞

Chateaubriand of Cumbrian beef, truffle pomme purée, sand carrots & caramelised shallots

∞

Crisp almond biscuit, praliné custard & mandarine

Coffee & Petit four £3.95

Menu C £70.00 per person

Salad of red leg partridge, macerated kumquats, red currants & truffle dressing

∞

Fillet of wild sea bass marinière, artichokes & mussels

∞

Selection of French farmhouse cheeses

∞

Chilled Valrhona chocolate fondant, caramelia centre, banana & yoghurt ice cream

Coffee & Petit four £3.95

Menu D £80.00 per person

Ballotine of foie gras, pain d'épices, quince & espelette pepper

∞

Lasagne of Dorset crab, beurre Nantais

∞

Tagine of Bresse pigeon, cous cous, confit lemon & harissa sauce

∞

Selection of French farmhouse cheeses

∞

Mango soufflé, white chocolate ice-cream, passion fruit & mango coulis

Coffee & Petit four £3.95

*VAT is included at the current rate
12.5% discretionary service will be added to your bill*

Our Head Sommelier, Andrea Briccarello, is very happy to recommend wines to accompany your chosen menu selection. Should you wish to add an extra cheese course to your menu our Selection of French farmhouse Cheeses are priced at £10.00 per person.