

GALVIN

AT THE ATHENAEUM

PRIVATE DINING

Private Dining at The Athenaeum is an unforgettable experience; superb food, impeccable and endlessly helpful five star service, beautiful settings with tranquil views over the Royal Parks or a quiet Victorian Mayfair side street.

Why not start your evening with a Champagne Reception and canapés?

See below for our selection:

Cold Canapés

Beef tartare and croûtons

Duck liver parfait gougères

Quail and venison Scotch eggs

Jersey Oysters, pickled cucumber and caviar

Smoked duck breast with celeriac and truffle remoulade

Galvin cure smoked salmon, blini, fromage-blanc

Heritage beetroot, goats curd and crisp walnut

Tartare of Tuna, pickled cucumber

Endive, walnut and Roquefort

All prices include VAT at 20%. For groups of 6 or more, a discretionary service charge of 12.5% will be added to your bill.

If you are allergic to any food product, please advise a member of the service team.

<https://www.athenaeumhotel.com/>

Hot Canapés

Salt and pepper squid, garlic aioli

Tempura of prawns, sweet chilli jam

Salt baked new potato and smoked haddock crème fraîche

Slow cooked saddleback pork belly, Stornoway black pudding, Bramley apple

Vegetable pastilla with red wine vinegar dressing

Honey glazed chicken wing tulip

Roquefort and leek quiche

Sweet Canapés

Éclair

Chocolate truffles

Mango and white chocolate macaroons

Classic Millefeuille

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