

# GALVIN

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## AT THE ATHENAEUM

## Meeting & Events

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Thanks to our stunning Mayfair location there's everything you expect and need from our luxury meeting rooms, including lovely natural daylight. The Green Park and St James's Park rooms go even further with wonderful tranquil views of Green Park. Our dedicated events team will look after your every need.

### Our Day delegate rate includes

- Two refreshment breaks with tea, coffee and infusions, mineral water, fresh fruit and a snack selection, at a time of your choice
- Lunch served in your meeting room or in our restaurant, Galvin at The Athenaeum
- Room hire, plasma screen, flipchart and stationery
- Individual room controls for air conditioning
- Complimentary Wi-Fi

Day delegate rates are for a minimum of 10 guests.

Please contact our Meeting and Events team for a viewing.

**Executive Chef William Lloyd-Baker**

**Please inform us of any allergy or dietary requirement so we may assist you.**

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

# GALVIN

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## AT THE ATHENAEUM

## Day Meetings

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### Refreshments

Please choose two of the seasonal options for your morning and afternoon refreshment break. Our breaks include freshly brewed coffee, tea and infusions.

- Bakery basket
- Spinach, kale and pear smoothie
- Fresh fruit skewers with passion fruit and lime crème fraîche
- Lancashire yoghurt and homemade granola with berries
- Superfood smoothie
- Pineapple and mango smoothie
- Dingley Dell Bacon roll
- Galvin cured smoked salmon and cream cheese bagel
- Dingley Dell ham, spinach and cheddar croissant
- Galvin at the Athenaeum cake selection

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AT THE ATHENAEUM

## Lunch option 1 *(for 12 delegates and under)*

Served in our Galvin at The Athenaeum restaurant,

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### Starters

Dressed Portland crab, watercress & rye bread  
Dingley Dell gammon hock, house made piccalilli & parsley jelly  
Rosanna onion and cider soup

### Mains

Loch Duart salmon, poached Burford Brown egg & grain mustard sauce  
Breast of Goosnargh chicken 'Forestier'  
Three grain pasta, artichokes, goats curd & pine nuts

### Desserts

Valrhona chocolate mousse, pistachio & almond biscuit  
Caramelised apple tart & cider brandy cream  
Selection of English cheeses, grapes & celery

Coffee, tea, infusions & mineral water

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## AT THE ATHENAEUM

### Picnic option 1,

*Served in your meeting room or from our indoor balcony. (Use of the balcony is subject to availability.)*

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Seasonal soup

Burford brown egg and watercress roll

Smoked salmon, spinach and cream cheese crêpe

Ham hock & piccalilli baguette

Spiced aubergine, pine nut & coriander flat bread

Cured meats, gherkins & balsamic onions

Neal's yard cheese board

Valrhona chocolate mousse & banana compote

Fresh fruit salad

Coffee, tea, infusions & mineral water

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## AT THE ATHENAEUM

### Picnic option 2

*Served in your meeting room or from our indoor balcony. (Use of the balcony is subject to availability.)*

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Seasonal soup

Fresh water prawn marie rose bridge roll

Roast sirloin of beef, watercress and horseradish on onion bread

Somerset brie and smoked tomato baguette

Sweet potato, pickled red cabbage & coriander mayonnaise bun (vegan)

Rosanna onion and thyme quiche

Severn and Wye salmon and haddock fishcake & parsley sauce

Organic lemon posset & berries

Fresh fruit salad

Coffee, tea, infusions & mineral water

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# GALVIN

## AT THE ATHENAEUM

### Fork buffet 1

*Served in your meeting room or from our indoor balcony. (Use of the balcony is subject to availability.)*

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#### **Main Courses, a choice of two**

Lamb shank shepherd's pie & fine beans  
'Jubilee' chicken curry, basmati rice, mango chutney & raita  
Galvin deluxe fish pie & minted vegetables  
Dorset fishcakes & parsley sauce  
Baba ganoush, coriander, pine nuts & yoghurt  
Root vegetable wellington & braised red cabbage  
Grilled Goosnargh chicken, harissa, coriander & yoghurt  
Herdwick lamb kofta, onion flatbread & hoummus  
Poached Loch Duart salmon, fennel & red onion & Mimosa dressing  
Severn and Wye smoked haddock kedgeree  
Smoked tomato & Westcombe cheddar quiche

#### **Seasonal salads, a choice of four**

Ratte potato, spring onion & chive  
Heirloom tomato, Laverstoke park mozzarella & basil leaves  
Ruby beetroot & Westcombe ricotta salad  
Mixed leaf salad & house dressing  
Cesar salad  
Belgian endive, Roquefort & caramelized walnut  
Chargrilled vegetables with toasted seeds & grains  
Beech smoked chicken, mango & coriander dressing  
Hummus with garlic & coriander naan  
Grilled & Marinated halloumi with cucumber, mint & Kalamata olive salad

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AT THE ATHENAEUM

## Seasonal desserts, a choice of two

Eton mess

Apple tarte Tatin

Sticky toffee pudding & caramel sauce

Valrhona chocolate mousse, pistachio & almond biscuit

Raspberry trifle

Cherry bakewell tart

Peanut butter cheesecake & sour cherries

Neal's yard dairy cheeseboard

Coffee, tea, infusions & mineral water

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# GALVIN

AT THE ATHENAEUM

## Fork buffet option 2

*Served in your meeting room or from our indoor balcony. (Use of the balcony is subject to availability.)*

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### Main Courses, a choice of two

Grilled Goosnargh chicken, harissa, coriander & yoghurt  
Herdwick lamb kofta, onion flatbread & hoummus  
Poached Loch Duart salmon, fennel & red onion & Mimosa dressing  
Severn and Wye smoked haddock kedgeree  
Spiced aubergine, pine nut & coriander, tahini & yoghurt  
Smoked tomato & Westcombe cheddar quiche

### Seasonal salads, a choice of three

Ruby beetroot & Westcombe ricotta  
Mixed leaf salad & house dressing  
Belgian endive, Roquefort & caramelized walnut  
Chargrilled vegetables, toasted seeds & grains  
Beech smoked chicken and mango & coriander  
Hummus, garlic & coriander naan  
Grilled & Marinated halloumi, cucumber & mint

### Seasonal desserts, a choice of 2

Seasonal Eton mess  
Sticky toffee pudding & caramel sauce  
Apple tart Tatin  
Valrhona chocolate mousse, pistachio & almond biscuit  
Raspberry trifle  
Cherry bakewell tart  
Peanut butter cheesecake, sour cherries

Neal's yard dairy cheeseboard

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