

QUAGLINO'S

GROUP DINING MENU A £75.00

STARTERS

Sweetcorn velouté, charred cob, fried baby leak (vg) *289 kcal*

Duck liver parfait, pickled winter berries, cognac butter, walnut brittle, pain d'épice *505 kcal*

Smoked cured mackerel, smoked red pepper piperade, fennel, dehydrated Sicilian lemon *612 kcal*

Wild boar tortelloni, beef shin ragout, red wine jus *518 kcal*

MAINS

Glazed Magret duck breast, confit leg croquette, mandarin marmalade, grilled red endive, sauce jus gras *821 kcal*

Pan roasted stone bass fillet, palourde clams, Scottish langoustine, saffron beurre blanc, avruga caviar *516 kcal*

40-day dry aged sirloin 300g (served medium rare), peppercorn or béarnaise sauce *1300 kcal*

Wild mushroom & winter truffle Trofie, cep cream, 30-day aged parmesan (v) *1230 kcal*

DESSERTS

Gingerbread, orange & Jivara chocolate verrine, chocolate ginger sable, chestnut ice cream *697 kcal*

Rum & raisin crème brûlée, cinnamon spiced chantilly *706 kcal*

Dark chocolate marquise, mulled poached pear sorbet, 23ct gold leaf *598 kcal*

Selection of French artisan cheeses, quince jam, grapes, seeded crackers *984kcal*

Please note for parties of up to 16 guests we ask you to choose either Menu A or B for your guests to order from on the day.

For parties of 17 or more we kindly ask you to choose the same 1 starter, 1 main course and 1 dessert for the whole party to have and any guests with allergies/dietary requirements will of course be catered for separately.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Please be aware that Quaglinos is a cashless venue.



QUAGLINO'S

GROUP DINING MENU B £90.00

STARTERS

Slow cooked 63C Clarence Court egg, wild mushrooms, winter truffle, parmesan espuma (v) *538 kcal*

Devonshire crab tartelette, brown crab & basil emulsion, avruga caviar, pickled apple *310 kcal*

Torched hand dived scallop, fermented kosho, squid ink tuille, wakame powder *210 kcal*

28-day aged beef tartare, pancetta crisp, confit egg yolk, toasted sourdough *543 kcal*

MAINS

Roasted Highland venison fillet, white onion emulsion, pickled blackberry, juniper jus *1027 kcal*

40-day dry aged Angus rib eye 300g (served medium rare), peppercorn or béarnaise sauce *1366 kcal*

Pan fried halibut supreme, citrus braised pak choi, Shiitake mushrooms, wakame velouté,
foraged sea herbs *813 kcal*

Braised cauliflower steak, burnt cauliflower purée, golden raisins, olive soil (vg) *1106 kcal*

DESSERTS

Christmas bauble cherry & white chocolate yule log, coconut & lime *675 kcal*

Valrhona chocolate chilli fondant, brandy ice cream *702 kcal*

Layered chocolate pecan brownie, raspberry & almond crèmeux, chocolate oat milk ice cream (vg) *498 kcal*

Selection of French artisan cheeses, quince jam, grapes, seeded crackers *984kcal*

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