



QUAGLINO'S

Private Dining

Fashionably glamorous and seldom out of style, Quaglino's has, over the decades, welcomed people from every walk of life.

With its glamorous interior, sweeping staircases and fabulous live music, Quaglino's is the ideal location for any kind of event.

Giovanni Quaglino built the original private room at Quaglino's so that the then Prince of Wales could dine out in public without having to wear his white tie and tails. Since then the dress code has changed but the glamour and intimacy of the private dining rooms has not.

Both private rooms at Quaglino's are situated on the mezzanine level, overlooking the restaurant. The rooms can offer total seclusion and privacy with the use of blinds or they can be raised so that your guests can enjoy the theatre and atmosphere of the restaurant below.

Our private dining rooms can be reserved for breakfast, lunch, dinner, cocktail and canapé parties, presentations, meetings and product launches.



Giovanni Room

Seated capacity: 16 Standing capacity: 20



Prince of Wales Room

Seated capacity: 44 Standing capacity: 60

Autumn Winter 2011

Menus valid from 1st September-12th November 2011 and 3rd January-29th February 2012

Please choose one menu for your party.

Parties of up to 30 can order from a choice on the night.

Larger parties (31+) should choose one starter, one main course and one dessert for the entire party.



QUAGLINO'S

menu A

3 courses & coffee: £32.50

available for lunch only

starters

butternut squash soup, toasted pumpkin seeds
sliced bresaola, balsamic pickled shallots, toasted foccacia
gravadlax, sweet mustard dressed potato salad

main courses

confit duck, thyme & onion mash, buttered kale
salmon fishcake, baby spinach, chive butter sauce
cannelloni of spinach & ricotta, basil oil

desserts

toasted almond pannacotta, blackberry & blueberry compote
delice of chocolate, white chocolate sauce
bread & butter pudding, orange sauce
selection of 3 farmhouse cheeses (£5 supplement)

coffee

petits fours (£4 supplement)

menu B

3 courses & coffee: £39.50

available for lunch or dinner

starters

h foremans smoked salmon, creamed horseradish, soda bread
terrines of pressed guinea fowl & sherry, pear celeriac remoulade
salad of green beans & baby corn, brioche croutons, honey & mustard dressing

main courses

sirloin of aged hereford beef, celeriac puree, green beans, bordelaise sauce
dane of salmon, creamed leeks & wild mushrooms, sautéed potatoes
roasted shallot & courgette risotto

desserts

classic crème brulee
bramley apple & pear crumble, toasted hazelnuts, hazelnut sauce
winter pudding, cinnamon chantilly
selection of 3 farmhouse cheeses (£5 supplement)

coffee

petits fours (£4 supplement)



QUAGLINO'S

menu C

3 courses & coffee: £45.00
available for lunch or dinner

starters

smoked chicken & poached quince salad
crevette & crayfish mayonnaise, baby gen & lemon
heritage tomato, black olive & bocconcini, basil oil

main courses

rump of lamb, pointed cabbage, fondant potato, rosemary oil
fillet of red mullet, tomato cous cous, pepper sauce
potato & parmesan gnocchi, roasted butternut squash, sage noisette

desserts

prune & armagnac crème brulee
pear & almond tart, clotted cream
chocolate marquise, orange sauce
selection of 3 farmhouse cheeses (£5 supplement)

coffee

petits fours (£4 supplement)

menu D

3 courses & coffee: £49.50
available for lunch or dinner

starters

smoked duck & bacon salad, lentils du puy vinaigrette
dressed crab, brown crab on toast, crab & lemon oil
baby artichoke & winter truffles, truffle dressed leaves

main courses

loin of denham estate venison, braised red cabbage, chateau potatoes, sauce poivrade
fillet of brill, shellfish & tomato chowder, fresh linguine
wild mushroom, thyme & chestnut risotto

desserts

apple tart fine, calvados cream, butterscotch sauce
passion fruit & mango eton mess
port & star anise poached pear, shortbread biscuit, crème chantilly
selection of 3 farmhouse cheeses (£5 supplement)

coffee

petits fours (£4 supplement)



QUAGLINO'S

canapés

pre-dinner snacks - £6.50 per person

cheese batons
wasabi nuts
pommes pailles
pommes gaufrettes

pre-dinner canapé selection

cornish crab tian, green pea & guacamole
smoked salmon & crème fraîche blinis
chicken & mushroom vol au vent
caramelised sweet red onion & cheddar tartlet

6 bites: £12.50 per person

priced per bite

meat & fish

foie gras ballotine on brioche, confit orange zest	£3.50
carpaccio of beef, rocket, parmesan & truffle oil	£3.00
smoked salmon blinis, crème fraîche & caviar	£3.50
honey glazed pork belly, confit pineapple	£3.00
red mullet rilette	£3.00
quaglino's steak tartare on crostinis	£3.50
rolled smoked duck & vegetables, toasted sesame seeds	£3.50
smoked salmon & herbed cream cheese on pumpernickel	£3.50
mini fish & chip cones, tartare sauce	£3.50

crustacea

deep fried oysters, crème fraîche	£3.00
rock oysters, shallot vinegar	£2.75
crab & mango mayonnaise on toast	£3.00
scallop & lime tartare	£3.50
crab & ginger spoons, pickled vegetables	£3.00

vegetarian

red onion & keens cheddar tarts	£3.00
caviar vichyssoise shots (can be served hot or cold)	£3.50
red onion beetroot & goats cheese tarts	£3.00
chilled tomato consommé shots, basil oil	£3.00
mini caesar salad	£3.00

sweet

mini pavlova, summer berries, double cream	£2.50
lemon meringue tartlet	£2.00
choux bun, chantilly & caramel	£2.00
mini bread & butter pudding	£2.50
chocolate truffles	£2.00
pistachio macaroons	£3.00

we recommend you select at least 10 bites per person for a canapé party
or 6 per person for pre-dinner.