



QUAGLINO'S

Group Dining

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

Quaglino's is the perfect place for celebratory drinks and dining. Walking down the first staircase, one arrives at the cocktail bar, the ideal setting for sipping a classic martini or glass of Champagne. You can't help but make an entrance as you sweep down the iconic main staircase to the animated chatter of a big restaurant in full swing.

Quaglino's is a fabulous venue for large groups. We are able to seat your group together in the same area of the restaurant where you will be well looked after by our friendly and proficient team.



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.



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menu A

3 courses & coffee: £32.50
available for lunch only

starters

celeriac & sherry soup
h foremans smoked salmon, lime fromage blanc, blinis
duck rilette, plum & star anis chutney, pain de campagne

main courses

breast of chicken, creamed leeks & smoked bacon, fondant potatoes
fillet of luch duart salmon, lentils du puy, caper noisette
mezzaluna with goats cheese & walnuts, walnut veloute, celery leaves

desserts

classic vanilla crème brulee
quaglino's pavlova
chocolate mousse, orange shortbread
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

salade gourmande
beetroot marinated salmon, herbed crème fraiche, soda bread
sliced serrano ham, port baked figs

main courses

aged sirloin of hereford beef, roasted onion purée, green beans, brasied shallots
fillet of guilt head bream, ratatouille, potato gnocchi, basil oil
wild mushroom, thyme & chestnut risotto

desserts

espresso pannacotta, rum & raisin poached pineapple
vanilla cheesecake, blackberry compote
chocolate delice, griottines cherries
selection of 3 farmhouse cheeses (£5 supplement)

coffee
petits fours (£4 supplement)