



QUAGLINO'S

£40 Lunch Menu

Starter

Foie gras parfait, pear & pain d'épice

Jerusalem artichoke veloute, wild mushrooms, rosemary & camembert croquette

Beetroot & liquorice cured salmon, cucumber & fennel

Highland venison tartare, sorrel & tarragon emulsion, smoked leek oil, hazelnuts

Main

Pan fried cod loin, truffle gnocchi, parsnip purée & watercress pistou

Saffron risotto, winter greens & aged pecorino

Thyme roasted chicken supreme, romanesco, smoked garlic,
carrot & cumin purée, foie gras veloute

Slow cooked short rib of beef, watercress, celery & shallot crumb

Dessert

Toasted brioche crème brûlée

Dark chocolate marquise, salted praline cremeux

Spiced apple crumble tart, calvados ice cream

Forme D'ambert, Duchy crackers & quince

Please note for parties of up to 20 guests your guests can order on the day

For parties of 21 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