

# QUAGLINO'S

## London Restaurant Festival Menu

*Available 1st – 31st October*

Celeriac velouté, curried apple & sorrel salad

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Pressed octopus, pickled grelot onions, avocado wasabi mousse & pink grapefruit

63° Marans hen egg, peas, pancetta, baby onions & golden chanterelles

Mushroom parfait, port jelly, pickled jardinière salad

Foie gras & rabbit terrine, chutney

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Dombes duck breast, celeriac fondant, chilli & almond tossed kale, plum compote, cabernet vinaigrette

Iberian pork fillet, Piquillo pepper stew, haricot blanc, pigs ears & black olive purée

Steamed bass, brown shrimp paysanne, lobster and saffron tea

Ricotta & porcini cannelloni, Jerusalem artichoke velouté, buttered broad beans

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Plum & ginger cheesecake

Pistachio & lavender macaroon

Coconut panacotta, solero sorbet

Hennessy Chocolate tart, salted caramel ice cream

**Amuse bouche, 3 courses and a glass of Laurent Perrier Champagne**

**£40 per person**



In partnership with

