

QUAGLINO'S

STARTERS

London oak smoked salmon, traditional accompaniments

Celeriac velouté, slow cooked Legbar egg, pear, trompette, winter truffle

Harissa & peanut roasted aubergine, whipped coconut, buckwheat, black quinoa & lentil tabouleh

Chicken liver and foie gras parfait, raisin & Madeira jelly, "Pain Poilâne"

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MAINS

Chicken, roast artichoke, black trompette, truffle

Pavé of salmon, curried mussel potage, paysanne of leek & potato

Goosnargh duck breast, salsify, pickled cherries

Smoked aubergine cannelloni, tomato fondue

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DESSERTS

Blackcurrant poached pear, clotted cream ice cream

Madagascan vanilla crème brûlée

Dark Chocolate marquise, feuillantine

Praline choux a la crème, molten chocolate sauce

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Tea, coffee & Petit fours

Group Dining Menu £65 per guest

Complimentary Glass of Bubbles on arrival to enhance your drinks reception

The menu includes half bottle of wine Red or White & Water

Food allergies and intolerances before ordering please speak to our staff about your requirements.

(optional 12.5% service charge will be applied to your bill)