



QUAGLINO'S

STARTERS

Oak smoked salmon, blinis & traditional accompaniments
Chicken liver parfait, Madeira jelly, raisin sec & "Pain Poilâne"
Garden pea & smoked ham hock veloute, pea shoots
Pine baked root vegetables, spiced carrot, red wine jus & Tête de Moine

MAINS

Roast chicken, artichokes, wild mushrooms, grilled leeks & truffle jus gras
Sea trout, crab velouté & shore vegetables
Suckling pig, burnt onion, shallot confit, sprouting broccoli & pickled mustard seeds
Baked aubergine, miso & espelette chilli

DESSERTS

Vanilla crème brûlée
Chocolate marquise, feuilletine
Lemon meringue, shortbread
Cropwell Bishop stilton, pear chutney

Group Dining Menu £65 per guest
Complimentary glass of bubbles on arrival to enhance your drinks reception
The menu includes half a bottle of our house wine and mineral water per person

Please choose one menu for your party Parties of up to 20 can order from a choice on the night
Larger parties (21+) should choose the same starter, main & dessert for the entire party to dine from.

For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts traces of allergens maybe present in our dishes.