



QUAGLINO'S

STARTERS

Celeriac velouté, trompette mushroom, truffle
Roast aubergine, whipped coconut, mixed pulse, spiced peanut
Earl Grey cured salmon, apple gel, salted lemon emulsion, keta caviar
Pressed chicken & herb terrine, tarragon emulsion, pickled mushrooms

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MAINS

Wild mushroom risotto, cèpe purée, parmesan
Cod, confit pepper, crushed potatoes, salsa verde
Corn-fed chicken breast, roast artichoke, trompettes
Braised daube of beef, celeriac purée, roast onion

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DESSERTS

Crème brûlée
Poire au cassis, Jersey ice cream
Chocolate marquise, feuillantine
Fourme d'Ambert, quince jelly, Duchy crackers

Lunch Group Dining Menu £33 per guest
Monday–Wednesday 12:00–14:30
(Available for the month of February)

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.