

QUAGLINO'S

Brunch
Menu £32.00
3 courses
&
Unlimited Prosecco £23 pp

Exclusively for Private Parties
Nyetimber Classic Cuvée, West Sussex, England
2010 £45.00 per bottle
Laurent Perrier Brut NV
£55.00 per bottle

**Unlimited Prosecco is not available at the bar. Kindly note,
the bottomless bubbles offer is only available when
enjoying 3 courses and solely for the
duration of your meal**

Scrambled eggs & truffle on sourdough
London cured smoked salmon,
horseradish cream, sourdough Melba
Chicken liver parfait, madeira jelly, raisin sec & pain poilâne
Harissa & peanut roasted aubergine, whipped coconut,
buckwheat, black quinoa & lentil tabbouleh

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Sea bream, confit pepper crushed potatoes, sauce vierge
Wild mushroom risotto, truffle & parmesan
Roasted corn-fed chicken breast,
sautéed wild mushroom & tarragon dressing
Braised daube of beef, celeriac puree, roast onion

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Crème brûlée
Lemon meringue shortbread
Dark Chocolate marquise, Griottines sorbet
Poire au cassis, Jersey ice cream

SIDE £5.00 each

Heritage Chantenay carrots / Mousseline potato
/ Pommes frites
Mixed baby leaves / Wilted young spinach /
Endive & escarole, Fourme d'Ambert, walnut dressing

Parties of up to 20 guests can choose on the day from a chef selection set menu of four starters' mains & desserts. For parties of 21 or more, a set menu of one option per course for the whole party to dine from is required.

Kindly note this is a sample menu and it is subject to change.
We require 48h notice in order to accommodate dietary requirements