





QUAGLINO'S
COCKTAIL
TASTING
MENU

PAIRED WITH CANAPÉS AT
THE MEZZANINE BAR



@quaglinos

#cocktailtastingmenu



MINI COCKTAIL TASTING MENU

£55 FOR TWO PEOPLE

HORS D'ŒUVRE

ITALICUS BERGAMOT LIQUEUR, APEROL
AND GRAPEFRUIT SODA.

Served in a black pot with orange peel.

PAIRED WITH:

MOZZARELLA, PEAS & HAM

Buffalo mozzarella, crushed peas with mint, prosciutto on crostini

ENTREE

MANDARIN INFUSED STOLICHNAYA ELIT, TIO PEPE STIRRED
WITH CRÈME DE PECHE, GRAPEFRUIT BITTERS.

Served in an ancient vase with gold edible glitter.

PAIRED WITH:

CURED SALMON, AVOCADO

Lemongrass and ginger cured salmon, avocado puree, radish and fennel pollen

PLAT PRINCIPAL

RITTENHOUSE RYE ANTICA FORMULA,
DOM BENEDICTINE, GALLIANO.

Served in an oyster with a Maraschino cherry

PAIRED WITH:

SPICED DUCK PASTILLE

*Slow cooked duck legs, shredded and mixed with harissa, rolled
and wrapped in pastry, fried and coated in cherry powder*

DESSERT

WHITE CHOCOLATE ICE CREAM,
KAHLUA, COFFEE, VANILLA.

Served in a coffee cup with an homemade toasted almond and caramel nest

PAIRED WITH:

AMARETTO MARSHMALLOW AND CANDY FLOSS PETIT FOUR