

# QUAGLINO'S

## *An evening with Heather Small*

*3 course dinner and cocktail £85*

*3 course dinner and a glass of champagne £100*

### *Starters*

*Beetroot & liquorice cured salmon, cucumber & fennel*

*Scallop ceviche, baby gem, radish & avocado, pickled green chilli*

*Highland venison tartare, sorrel & tarragon emulsion, smoked leek oil, hazelnuts*

*Butternut & delicata pumpkin gratin, Vacherin & chestnuts*

~

### *Mains*

*Herefordshire beef fillet, Jerusalem artichokes, candied young carrots, confit shallots*

*Wild duck, orange braised endive & port marinated daikon*

*Roast South Coast halibut, caramelised cauliflower, curried raisin & coriander dressing, turnip tops*

*Truffle & goats cheese agnolotti, baby artichoke, pine nuts, parmesan emulsion*

~

### *Sides*

*Mousseline potato      Wilted young spinach*

~

### *Desserts*

*Spiced apple crumble tart, calvados ice cream*

*"La Poire" pear & caramel mousse, oat crumble*

*Valrhona 70% chocolate fondant, tonka bean ice cream*

*Cropwell Bishop Stilton, quince jelly, fruit & nut crackers*

~

*Tea, coffee & Petit fours*

*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)*