



QUAGLINO'S

Private Dining Menu A Lunch £45.00 Dinner £57.00

Starters

Quinoa, broccoli & pomegranate salad, burnt orange, pine nuts, tahini, calamansi dressing (vg)

Chicken liver parfait, quince textures, sauternes, toasted brioche

Smoked salmon, pickled cucumber, caper-berries, buttered rye

Duck rillette, smoked duck breast, kumquat puree, pickled cranberries, toasted sourdough

Mains

Roasted Cotswold chicken breast, pomme Lyonnaise, pied du mouton mushrooms, heritage kale, noisette jus

Braised ox cheek, pomme mousseline, pancetta, sprout tops, red wine jus

Plaice, olive oil pomme puree, salted grapes, rainbow chard, sauce Véronique

Wild mushroom risotto, autumn black truffle, fine herbs, aged parmesan (v)

Desserts

Lemon and white chocolate brulee, blueberries, pine nut cremeux (v)

Dark chocolate marquise, griottine

Tonka bean panna cotta, berries, hazelnuts, lime sorbet

Fourme D'ambert, quince jelly, duchy biscuits

Please note for parties of up to 20 guests we ask you to choose either Menu A or B for your guests to order from on the day. For parties of 21 or more we kindly ask you to choose the same 1 starter, 1 main course and 1 dessert for the whole party to have and any guests with allergies/dietary requirements will of course be catered for separately



QUAGLINO'S

Private Dining Menu B Lunch £55.00 Dinner £67.00

Starters

- Lobster and scallop tortellini, crab & lemon grass bisque
- Game terrine, pickled girolles, port & raisin puree, toasted brioche
- Marinated tuna, avocado, tomato, radish, coriander, lime, vanilla
- Parsnip velouté, parsnip écrasé, kaffir lime & pomegranate (v)

Mains

- Roast ballotine of cod, artichokes barigoule, Jerusalem artichoke puree, Swiss chard, basil
- Roast fillet of Hereford beef, bone marrow and wild mushroom gratin, pomme mousseline, shallot textures, port jus
- Roast magret duck breast, pomme fondant potato, grelot onion, heritage kale, roasting jus
- Beetroot Wellington, heritage carrot textures, tarragon, citrus emulsion (vg)

Desserts

- Peanut butter parfait, salt caramel, milk ice-cream
- Valrhona 70% chocolate fondant, salt caramel centre, malted milk ice cream (v)
- Pineapple carpaccio, coconut mousse, Alphonso mango, bergamot jelly (vg)
- Montrachet goat's cheese, beetroot and raspberry, sugared walnut, truffle honey

Please note for parties of up to 20 guests we ask you to choose either Menu A or B for your guests to order from on the day. For parties of 21 or more we kindly ask you to choose the same 1 starter, 1 main course and 1 dessert for the whole party to have and any guests with allergies/dietary requirements will of course be catered for separately