

QUAGLINO'S

New Year's Eve Menu

31st of December 2023

£150 per person

AMUSE BOUCHE

Herefordshire dry aged beef tartare, black truffle, potato crisp

STARTERS

*Duck liver parfait, pickled winter berries, cognac butter, walnut brittle,
pain d'épice*

*Quaglino's cocktail: Tiger prawns, Native Lobster, wild Atlantic prawns,
Devon crab, avocado, apple & cucumber*

*Baked hand dived scallop, spiced chorizo ragout, avruga caviar, foraged
sea fennel, lobster oil*

*Slow cooked 63C Clarence Court egg, wild mushrooms, black truffle,
Parmesan espuma (v)*

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.

A discretionary 15% service charge will be applied to your final bill. We are a cashless venue.

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MAINS

Herefordshire dry aged beef Wellington, burnt butter pomme mousseline, grilled king oyster mushroom, caramelised shallot, sauce bordelaise

Pan fried halibut supreme, citrus braised pak choi, shiitake mushrooms, wakame velouté, foraged sea herbs

Glazed Magret duck breast, confit leg croquette, grilled red endive, sauce jus gras

Handmade burrata & black truffle tortelloni, cep emulsion, confit egg yolk

SIDES

Wilted baby leaf spinach, slow roasted garlic

Winter truffle pomme mousseline

DESSERTS

« Quaglino's @ Midnight » Nyangbo dark chocolate, caramel & whisky tart, honey ice cream

Chocolate brownie, raspberry & coconut (vg)

Irish cream gold finger tart

Selection of French artisan cheeses, fruit and cognac compote, poached pear, homemade fruit & nut crackers

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