

# QUAGLINO'S

## *New Year's Eve Menu*

*31<sup>st</sup> of December 2023*

*£280 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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