

QUAGLINO'S

Sample Group Festive Brunch Menu

3 courses £50.00 per person

Eggs Florentine (v), Royale, Benedict *862/946/906 kcal*

Buttermilk Pancakes, vanilla crème fraîche, berries, streaky bacon, maple syrup *566 kcal*

Whisky & maple cured salmon fennel, pickled mooli, cucumber *412 kcal*

Spiced carrot & coconut velouté, whipped mascarpone, roasted baby carrot (v/vg) *326kcal*

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Pan fried Magret Gras female duck breast, confit leg, seared duck liver, mandarin marmalade *814kcal*

Line caught fillet of hake, chorizo & apple jam, chargrilled octopus *597kcal*

Herefordshire beef burger, streaky bacon, red Leicester, pickled gherkins, red onion marmalade, Sriracha mayo *1049 kcal*

Pumpkin & squash tortelloni, sage crisps, toasted pine nuts, wilted baby spinach (v/vg) *596 kcal*

Side dishes available on request (£6)

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Pear & blackberry crumble cake, mulled wine, redcurrant sorbet (vg) *498kcal*

Dark chocolate marquise, mango & passion fruit sorbet, 23ct gold leaf *598 kcal*

Valrhona chocolate raspberry fondant, Tonka bean ice cream *702kcal*

Cheese selection, quince jelly & seeded crackers (£5 supplement) *437 kcal*

Kindly note this is a sample menu, and it is subject to change

For parties of 17 or more we kindly ask you to choose 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

For allergen ingredient information please ask a member of staff.

Please note however, that despite our best efforts, traces of allergens may be present in our dishes. Eating undercooked meat and fish increases the risk of food borne illness. Adults need around 2000 kcal a day. Please be aware Quaglinos is a cashless venue.