

QUAGLINO'S

Group Sunday Festive Lunch Menu

3 Courses £50.00 per person

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

Beetroot & Granny Smith apple salad, goat's cheese mousse, hazelnut, sorrel (v/vg) *627 kcal*

Herefordshire beef tartare, confit egg yolk, roasted bone marrow, toasted sourdough *885 kcal*

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

Duck liver parfait, spiced pickled pear, candied walnuts, pain d'épice, toasted brioche *652 kcal*

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Roasted corn-fed chicken breast, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus *1201 kcal*

Line caught fillet of hake, chorizo & apple jam, chargrilled octopus *926 kcal*

Wild mushroom & winter truffle risotto, cep cream, 30 month aged Parmesan (v/vg) *1230 kcal*

Roast 28-day aged Hereford beef rib-eye (£5.00 supplement), duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus *1116 kcal*

Dover sole meunière 600g on the bone (£20.00 supplement) *1240 kcal*

Chargrilled Tomahawk steak 1.4kg (£30.00 supplement per person), duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus (to share for 2) *2007 kcal pp sharing*

Sides (£6) available on request

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Dark chocolate marquise, clementine sorbet, 23ct gold leaf *598 kcal*

Apple & Calvados crème brûlée, macadamia crémeux (v) *626 kcal*

Valrhona chocolate raspberry fondant, Tonka bean ice cream(v) *780 kcal*

Allow 12 minutes

Daily selection of home-made ice cream & sorbets *360 kcal per scoop*

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

Adults need around 2000 kcal a day"