

QUAGLINO'S

Festive Group Dining Menu A - £90.00

Starters

Sweetcorn velouté, charred cob, fried curry leaf, charred baby leak (vg) 289kcal

Duck liver parfait, pickled winter berries, cognac butter, walnut brittle, pain d'epice 505kcal

Grilled line caught mackerel, smoked red pepper piperade, fennel, dehydrated Sicilian lemon 612kcal

Wild boar tortelloni, beef shin ragout, red wine jus 518kcal

Mains

Glazed Magret duck breast, confit leg croquette, grilled red endive, sauce jus gras 821kcal

Pan roasted wild bass fillet, palourde clams, saffron beurre blanc, avruga caviar 516kcal

40-day dry aged sirloin 300g (served medium rare), béarnaise or peppercorn sauce 1300kcal

Wild mushroom & winter truffle Trofie, cepe cream, 30-day aged Parmesan (v) 1230kcal

Desserts

Gingerbread, orange & Jivara chocolate verrine, chocolate ginger sablé, chestnut ice cream 697kcal

Rum & raisin crème brûlée, cinnamon spiced Chantilly 706kcal

Dark chocolate marquise, mulled poached pear sorbet, 23ct gold leaf 598kcal

Christmas pudding, Irish cream custard, redcurrants 610kcal

Please note for parties of up to 16 guests we ask you to choose either Menu A or B for your guests to order from on the day. For parties of 17 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

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. Please be aware that Quaglinos is a cashless venue.

QUAGLINO'S

Festive Group Dining Menu B - £120.00

Starters

Slow cooked 63C Clarence Court egg, wild mushrooms, winter truffle, Parmesan espuma (v) 538kcal

Devonshire crab tartelette, brown crab & basil emulsion, avruga caviar, roasted peach 310kcal

Scallop ceviche, jalapeno cream, foraged sea herbs, grapefruit dressing 210kcal

28-day aged beef tartare, pancetta crisp, confit egg yolk, toasted sourdough 543kcal

Mains

Roasted Highland venison fillet, white onion emulsion, pickled blackberry, juniper jus 1027kcal

40-day dry aged Angus rib eye 300g (served medium rare), peppercorn or bearnaise sauce 1366kcal

Pan fried halibut supreme, citrus braised pakchoi, Shitake mushrooms, wakame velouté, foraged sea herbs 813kcal

Braised cauliflower steak, burnt cauliflower puree, golden raisin, olive soil (vg) 1106kcal

Desserts

Christmas bauble cherry & White chocolate yule log, coconut & lime 675 kcal

Valrhona chocolate chili fondant, brandy ice cream 702kcal

Layered chocolate pecan Brownie, raspberry & almond cremeux, chocolate oatmilk ice cream (vg) 498kcal

Selection of French artisan cheeses, quince jam, grapes, seeded crackers 984kcal

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