

QUAGLINO'S

GROUP DINING MENU A

£75.00

STARTERS

Chilled sweet corn velouté, charred cobb, confit leek, fried leeks (vg) *324kcal*

Duck liver parfait, forced Yorkshire rhubarb, almond butter, toasted brioche *505 kcal*

Grilled line caught mackerel, smoked red pepper piperade, fennel, dehydrated Sicilian lemon *512kcal*

Nduja & mascarpone tortellini, dressed Devonshire crab, lobster bisque *518 kcal*

MAINS

Roasted ballotine of Guinea fowl, spring truffle, black garlic emulsion, tarragon jus gras *821 kcal*

Pan fried steelhead trout, pickled vegetables, pesto, avruga caviar *738kcal*

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

Goats cheese & beetroot ravioli, pistachio crumble, candy baby beets (v/vg) *1230 kcal*

DESSERTS

Mango, pineapple & coconut verrine, mojito sorbet *356 kcal*

“Peaches & cream” crème brûlée, thyme, fromage blanc Chantilly *612kcal*

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

Selection of French artisan cheeses, quince jam, grapes, seeded crackers *519kcal*

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

GROUP DINING MENU B

£90.00

STARTERS

Burrata, balsamic glazed tomato, pesto, fried basil, sourdough (v) *266kcal*

Devonshire crab tartelette, brown crab & basil emulsion, avruga caviar, roasted peach *394kcal*

Scallop ceviche, jalapeño emulsion, foraged sea herbs, grapefruit dressing *210 kcal*

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

MAINS

Fillet of Salt Marsh lamb, neck croquette, tomato, mint oil, white onion puree *1076kcal*

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

Pan roasted wild halibut supreme, citrus braised pak choi, Shiitake mushrooms, wakame velouté, foraged sea herbs *629kcal*

Roasted harissa aubergine, spiced quinoa salad, pickled shallots (v/vg) *1106 kcal*

DESSERTS

Black sesame crèmeux, raspberry consommé, charcoal meringue *498 kcal*

Valrhona chocolate & praline fondant, Dulce de leche ice cream *702 kcal*

Apple & ginger cheesecake, green apple sorbet (vg) *498 kcal*

Selection of French artisan cheeses, quince jam, grapes, homemade fruit & nut crackers *984kcal*

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