

QUAGLINO'S

Group Saturday Brunch Menu

3 courses £49.00 per person

STARTERS

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

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

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

Chilled sweetcorn velouté, charred cobb, fried baby leek (vg) *324 kcal*

MAINS

40-day dry aged rib-eye (*served medium rare*), béarnaise or peppercorn sauce (*£20 supplement*) *1300 kcal*

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

Herefordshire beef burger, smoked applewood cheddar, tomato relish, cabbage slaw *1049 kcal*

Roasted harissa aubergine, spiced quinoa salad, pickled shallots, fine herbs (vg) *1106 kcal*

Side dishes available on request (from £6.50)

DESSERTS

“Peaches & cream” crème brûlée, thyme, fromage blanc Chantilly *761 kcal*

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

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

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

Kindly note this is a sample menu and 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.

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 Quaglinos is a cashless venue.