

QUAGLINO'S

Group Sunday Lunch Menu

3 Courses £49.00 per person

STARTERS

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

28-day aged Herefordshire beef tartare, pancetta crisp, toasted sourdough *885 kcal*

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

Duck liver parfait, forced Yorkshire rhubarb, cognac butter, toasted brioche *652 kcal*

MAINS

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

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

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

Roast 28-day aged Hereford beef, duck fat potatoes, seasonal vegetables,
Yorkshire pudding, port jus *1116 kcal*

Side dishes available on request (from £6.50)

DESSERTS

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

“Peaches & cream” crème brûlée, thyme, fromage blanc Chantilly (v) *761 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 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.

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.