



## FESTIVE PRIVATE DINING MENU A

£90.00

### STARTERS

Braised pointed cabbage, salsify, herb oil, candied Roscoff onion (vg) *289 kcal*

Chicken liver parfait, green apple, roasted chestnut, toasted brioche *505 kcal*

Classic cocktail: Atlantic prawns, crevettes, baby gem, Mary Rose sauce, apple & cucumber *310 kcal*

Glazed duck & watermelon salad, roasted cashew, black sesame, radish *543 kcal*

### MAINS

Roasted bronze turkey breast, venison sausage roll, 'pigs in blankets', potato fondant, cranberry red wine jus  
*821 kcal*

Loch Duarte seared salmon, fennel & dill velouté, salmon roe, palourde clams, braised leek *516 kcal*

40-day dry aged sirloin 300g (*served medium rare*), peppercorn or béarnaise sauce *1366 kcal*

Pumpkin & ricotta tortelloni, sage beurre noisette, shaved chestnut, charred Ironbark pumpkin (v/vg)  
*1230 kcal*

### DESSERTS

Pistachio & raspberry marquise, pistachio mousse, whipped ganache, raspberry & yoghurt ice cream *598 kcal*

Spiced caramel & vanilla crème brûlée, apple compote *706 kcal*

White Forest gâteau, vanilla diplomat, cherry mousse, cherry Kirsch ice cream *675 kcal*

Christmas pudding, Woodford Reserve Bourbon Crème Anglaise, Douglas Fir croustillant *512kcal*

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.



## FESTIVE PRIVATE DINING MENU B

£120.00

### STARTERS

Wild mushroom & winter truffle tartelette, black truffle cream (v) *538 kcal*

Yellowfin tuna tataki, pickled cucumber, ponzu dressing, shizo leaf, avocado emulsion *310 kcal*

Grilled hand dived scallop, lobster bisque, Devon crab beignet, lobster oil *398 kcal*

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

### MAINS

Juniper smoked highland venison fillet, salt baked celeriac, blackberry ketchup, red wine jus *1027 kcal*

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

Pan roasted wild halibut, Beluga lentils, Scottish girolles, Matelote sauce, pancetta, salsify *813 kcal*

Wild mushroom pithivier, grilled king oyster mushroom, black winter truffle, cep cream (vg) *987 kcal*

### DESSERTS

White chocolate & hazelnut mousse, hazelnut crémeux, white chocolate Amaretto ice cream *598 kcal*

Chocolate truffle mousse torte, red currant jam, red currant & vanilla sorbet (vg) *496 kcal*

Gingerbread & pineapple verrine, pine nut crumble, gingerbread mousse, roasted pineapple ice cream *697 kcal*

Selection of French artisan cheeses, quince jam, grapes, seeded cracker *512kcal*

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