



QUAGLINO'S

GROUP DINING MENU A

£75.00

STARTERS

Confit heritage tomatoes, strawberry & Grand Marnier granita, roasted figs, lemon verbena (vg) *209 kcal*

Duck liver parfait, Madeira gel, mandarin, toasted brioche, beurre noisette *725 kcal*

Classic cocktail: Atlantic prawns, crevettes, baby gem, Mary Rose sauce, apple & cucumber *413 kcal*

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *672 kcal*

MAINS

Corn-fed roasted Chicken supreme, blue cheesecake, chicken skin, charred baby leek, porcini jus *1016 kcal*

Pan fried line caught sea bass fillet, celeriac, pickled apple, crab beignet, foraged sea herbs *313 kcal*

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

Broad bean & garden pea & spring truffle trofie, cep cream, 30-day aged parmesan, pea shoots (v/vg) *1036 kcal*

DESSERTS

Banoffee verrine, banana bread, caramelia mousse, brown butter biscuit, walnut praline ice cream *675 kcal*

Lemon & Thyme Crème brûlée, lemon ganache, floral meringue (v) *706 kcal*

Passionfruit & coconut cheesecake, tropical salsa, coconut caramel ice cream *598 kcal*

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





QUAGLINO'S

GROUP DINING MENU B

£95.00

STARTERS

Slow cooked 63C Clarence Court egg, wild mushrooms, winter truffle, parmesan espuma (v) *488 kcal*

Citrus cured Loch Duarte salmon, whipped mascarpone, pea & dill velouté, basil oil *393 kcal*

Grilled hand dived scallop, Enoki mushroom tempura, miso & dashi broth, spring onion *260 kcal*

Seared beef tataki, pickled Shiitake mushroom, sesame dressing, garlic petals *323 kcal*

MAINS

Pan fried fillet of rose veal, toasted fregola, melon & vegetable salad, salsa verde *1181 kcal*

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

Chargrilled loin of yellowfin tuna, caponata, salsa verde roasted Romano pepper *725 kcal*

Confit aubergine cannelloni, miso emulsion, nori seaweed (vg) *417 kcal*

DESSERTS

English Strawberry mousse, Pimm's sorbet, lemon sponge, cucumber gel *697 kcal*

White chocolate & pistachio fondant, creamed cheese ice cream (v) *702 kcal*

Chocolate, apricot & coffee cake, macerated apricot, apricot ice cream, coffee mousse (vg) *498 kcal*

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

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