



New Year's Eve Menu

31st of December 2024

AMUSE BOUCHE

STARTERS

Chicken liver parfait, green apple, roasted chestnut, toasted brioche

*Quaglino's cocktail: Tiger prawns, Native Lobster, wild Atlantic prawns,
Devon crab, avocado, apple & cucumber*

Grilled hand dived scallop, lobster bisque, Devon crab beignet, lobster oil

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

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. Adults need around 2000 kcal a day. Music charge £5 per person.

A discretionary 15% service charge will be applied to your final bill. **We are a cashless venue.**



QUAGLINO'S

MAINS

*Herefordshire dry aged beef Wellington, burnt butter pomme mousseline,
grilled king oyster mushroom, caramelized shallot, sauce bordelaise*

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

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

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

SIDES

Wilted baby leaf spinach, slow roasted garlic

Winter truffle pomme mousseline

DESSERTS

*« Quaglino's @ Midnight » Nyangbo dark chocolate, caramel & whisky
tart, honey ice cream*

Chocolate brownie, raspberry & coconut (vg)

Irish cream gold finger tart

*Selection of French artisan cheeses, fruit & cognac compote, poached pear,
homemade fruit & nut crackers*

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