



QUAGLINO'S

Christmas Day Menu

25th of December 2024

£150 per person

STARTERS

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

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

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

MAINS

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

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

*Wild mushroom pithivier, grilled king oyster mushroom,
black winter truffle, cep jus (vg)*

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.



SIDES

Goose fat roasted potatoes

Brussel sprouts, pancetta & chestnuts

Port braised red cabbage

DESSERTS

*Christmas pudding, Woodford Reserve Bourbon crème Anglaise,
Douglas Fir croustillant*

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

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

Followed by

Mince pie & tea or coffee

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