

Group Saturday Brunch Menu

 $3~courses~\pounds 49.00~per~person$ Bottomless Prosecco £35.00 per person / Bottomless Champagne £89.00 per person

STARTERS

Eggs Florentine (v), Royale, Benedict 862/946/906 kcal

Buttermilk pancakes, vanilla crème fraîche, berries, streaky bacon, maple syrup $566\ kcal$ Glazed duck & watermelon salad, roasted cashew, black sesame, radish $345\ kcal$ Braised pointed cabbage, salsify, herb oil, candied Roscoff onion (vg) $289\ kcal$

MAINS

40-day dry aged rib-eye (served medium rare), béarnaise or peppercorn sauce (£25 supplement) 1300 kcal

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

Quaglino's winter truffle burger, shallot jam, black truffle mayo, streaky bacon, smoked applewood cheddar $1647\ kcal$

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

Side dishes available on request (from £7.00)

DESSERTS

Spiced caramel & vanilla crème brûlée, apple compote 706 kcal

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

White Forest gateau, vanilla diplomat, cherry mousse, cherry Kirsch ice cream 675 kcal Cheese selection, quince jelly, grapes & seeded crackers (£5 supplement) 437 kcal

Kindly note this is a sample menu and 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.