



NEW YEAR'S EVE SAMPLE MENU

Early Seating £160 per person | Late Seating £290 per person

STARTER

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)

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

MAIN

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

DESSERT

"The Compass" Jivara 40% cremeaux, chocolate mousse, hazelnut jaconde, macadamia Gianduja, White chocolate & caramel ice cream

Chocolate Truffle Torte Redcurrant & berry cremeux, chocolate mousse, Redcurrant ice cream (vegan)

Pear & Orange Mousse Chocolate & orange mousse, orange sable, orange diplomat, pear & vanilla sorbet

Cheese Board Selection of French cheese, mixed nut crackers, quince jelly, grapes

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.