



## RESTAURANT GROUP DINING MENU A

£75.00

### STARTERS

Chilled asparagus velouté, white asparagus, slow cooked Clarence Court egg, lemon oil (vg)

Chicken liver parfait, black cherry, almond sable, griottine chutney

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

Burrata, melon & basil salad, sweet pepper puree, gazpacho

### MAINS

Roasted Old Spot belly of pork, honey & red wine glazed pork cheek, carrot & orange puree

Loch Duarte seared salmon, fennel & dill velouté, salmon roe, clam & mussel chowder, braised leek

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

Asparagus & ricotta tortelloni, sage beurre noisette, white asparagus emulsion, lemon verbena (v)

### DESSERTS

Caramelia milk chocolate & pecan marquise, pecan praline ganache, maple bourbon ice cream

Yorkshire forced Rhubarb & custard creme brûlée, vanilla poached rhubarb compote

Lemon & bergamot sorbet, elderflower, apple & pear spheres, lemon fennel gel, poppy seed tuille

French artisanal Brie & goats cheese selection, cheddar crackers, walnut cheese bread, apple & grape chutney

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.



## RESTAURANT GROUP DINING MENU B

£95.00

### STARTERS

Wild mushroom & winter truffle tartelette, black truffle cream (v) *538 kcal*

Yellowfin tuna tataki, pickled cucumber, ponzu dressing, shiso leaf, avocado emulsion *310 kcal*

Grilled hand dived scallop, lobster bisque, Devon crab beignet, lobster oil *398 kcal*

28-day aged beef tartare, pancetta crisp, confit egg yolk, toasted sourdough *543 kcal*

### MAINS

Fillet & rack of Salt marsh lamb, pea & wasabi puree, mint gel, spring greens *1027 kcal*

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

Pan fried line caught Atlantic cod, Cornish crab tartelette, brown crab parfait, split basil emulsion *813 kcal*

Wild mushroom pithivier, grilled king oyster mushroom, black winter truffle, cepe cream (vg) *987 kcal*

### DESSERTS

Warm mixed berry souffle tart, raspberry caramel, berry crumble, white chocolate ripple ice cream *598 kcal*

Chocolate & mango truffle mousse torte, mango cremeux, caramelised mango ice cream (vg) *496 kcal*

Spiced Chocolate mousse, coffee gel, macerated citrus fruits, hot vanilla caramel sauce *697 kcal*

French artisanal Brie & goats cheese selection, cheddar crackers, walnut cheese bread, apple & grape chutney  
*512kcal*

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