



# QUAGLINO'S

## Group Sunday Lunch Menu

---

3 Courses £49.00 per person

### STARTERS

---

Line caught cod cassoulet, pancetta, bacon crisp, nduja butter *310 kcal*

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

Chilled asparagus velouté, white asparagus, slow cooked Clarence court egg, lemon oil  
(v/vg) *356 kcal*

Chicken liver parfait, black cherry, almond sable, griottine chutney *505 kcal*

### MAINS

---

Roasted corn-fed chicken breast, duck fat potatoes, heritage carrots, sprouting broccoli,  
Yorkshire pudding, roasting jus *1201 kcal*

Loch Duarte seared salmon, fennel & dill velouté, salmon roe, clam & mussel chowder,  
braised leek *516 kcal*

Asparagus & ricotta tortelloni, sage beurre noisette, white asparagus emulsion, lemon  
verbena (v) *887 kcal*

Roast 28-day aged Hereford beef rib eye, duck fat potatoes, seasonal vegetables,  
Yorkshire pudding, port jus *1116 kcal*

*Side dishes available on request (from £7.00)*

### DESSERTS

---

Caramelia milk chocolate & pecan marquise, pecan praline ganache, bourbon ice cream *598 kcal*

Yorkshire forced Rhubarb & custard creme brûlée, vanilla poached rhubarb compote *706 kcal*

Lemon & bergamot sorbet, elderflower, apple & pear spheres, poppy seed tuille *512 kcal*

French artisanal Brie & goats cheese selection, cheddar crackers, walnut cheese bread, apple  
& grape chutney *437 kcal (£5 supplement)*

**Kindly note this is a sample menu, and it 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.**

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 Quaglinos is a cashless venue.