



EVENTS - CLASSIC MENU - £75.00

STARTERS

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

Chilled asparagus velouté, white asparagus, slow cooked Clarence Court egg,
lemon oil (v/vg on request)

MAINS

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

Pan fried stone bass, chargrilled octopus, squid ink aioli, red pepper piperade, foraged sea herbs

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

Mango & raspberry cheesecake, mascarpone, caramelised mango ice cream, coconut croustillant

French artisanal Brie & goats cheese mousse, sultana & Comte bread, crackers,
apple & cranberry chutney

Peach & chocolate choux, chocolate mousse, verbena, & apricot jam, peach ripple ice cream (v)

Strawberry rice pudding, hibiscus & mint compote, wild flower meringue, yoghurt ice cream (v)

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be applied to your final bill. We are a cashless venue.



EVENTS – SIGNATURE MENU – £95.00

STARTERS

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

“Cygnett 22” gin cured chalk stream trout, fennel & cucumber salad,
green peppercorn, citrus dressing

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

Provençale vegetable tartelette, kalamata olive, datterini tomatoes, basil (v)

MAINS

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

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

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

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

DESSERTS

Matcha, yuzu & miso caramel mousse, raspberry gel, miso caramel ice cream

Coconut & vanilla mousse, tropical fruit, macerated brioche, coconut caramel ice cream

French artisanal Brie & goats cheese mousse, sultana & Comte bread,
crackers, apple & cranberry chutney

Lemon & poppy seed cake, lemon diplomat, elderflower, strawberry sorbet (vg)

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QUAGLINO'S

EVENTS – CANAPE & BOWL FOOD MENUS

CANAPES

£8 each

MEAT

Bayonne ham & rocket grissini
Duck liver tartelette, sauternes jelly pickled raspberry
Herefordshire beef tartare, pesto, truffle crouton
Crispy buttermilk chicken, smoked paprika dip
Cotswold white chicken satay lollipop, peanut & chilli crumb
Coronation chicken vol-au-vent
Mini Herefordshire beef burger, red Leicester, Sriracha mayo

FISH

Tiger prawn tempura, ponzu dressing
Smoked salmon blinis, cream cheese, Avruga caviar
Prawn cocktail, avocado cream, charcoal cone
Charred soya and honey glazed salmon poké
Cod goujon, lemon aioli

VEGETARIAN & VEGAN

Wild mushroom arancini, truffle dip (v)
Spinach and ricotta ravioli, sauce vierge (v)
Whipped goat's cheese & truffle, parmesan shortbread (vg on request)
Chilled gazpacho, fresh basil (vg)
Quinoa & sweet potato fritter, chilli jam (vg)

DESSERT

Valrhona dark chocolate tart (v)
Lemon meringue pie (v)
Pecan pie (v)
Pear & almond tartelette (v)
Crackled mini choux, praline cream (v)
Black forest snobinette (v)
Selection of macaroons (v)

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QUAGLINO'S

BOWL FOOD

£15 each

Tuna tataki, pickled moulis, charred cucumber, wasabi citrus dressing
Duck liver parfait, sauternes jelly, pickled raspberry, sourdough
Beef bourguignon, pomme purée, shallot crumb
Pork rilette, spiced apple marmalade, burnt butter
Chorizo, ricotta & tomato tortelloni
Cod & chips, mushy peas, tartare sauce
Corn fed chicken Caesar salad
Truffled mac and cheese, parmesan crumb (v on request)
Wild mushroom & truffle risotto, cep cream, fine herbs (v/vg)
Harissa spiced aubergine, quinoa salad, coconut cream, curried peanuts (vg)
Yellow Thai coconut curry chicken or vegetable (v/vg)
Gnocchi Genovese, deep fried capers, pine nuts basil (vg)
Heritage tomato salad, compressed watermelon, feta, basil (vg)

Portion Recommendations

We recommend 4-6 canapés for person for pre-lunch or dinner.

If you are just dining from our canape menu, we recommend ordering 8-10 per person.

If pairing canapes with Bowl Foods, we recommend ordering 4-6 canapes and 3 bowl foods per person.

This menu is made specially to order, so a pre-order is required in advance.

There is a minimum order number of 30 per item.

Please ask our events team for details.

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