

QUAGLINO'S

Christmas Day 2016

Adults £95 per person

Children £45 per person (up to 12 years)

STARTERS

Celeriac veloute, crispy duck egg & trompette mushrooms

Ballotine of salmon, fromage blanc, herbs fine,
avruga caviar

Pressed guinea fowl, ham hock & foie gras terrine,
“Pain Poilâne”

MAINS

Tagliatelle, cime di rapa, chestnuts, sage & truffle

Roast cod loin, baked beetroot, puy lentils, banyuls emulsion

Roast bronze turkey & Parma ham ballotine, chestnut stuffing,
pigs in blankets

SIDES

Buttered brussels sprouts, chestnuts & bacon

Spiced honey glazed roasted roots, goose fat roasted potatoes

DESSERTS

Praline & banana “Buche de noel”

Christmas pudding, “Woodford reserve” bourbon custard

Cropwell Bishop Stilton, apple & grape chutney

FOLLOWED BY

Mince pie & tea or coffee

For allergen ingredient information please ask a member of staff.

Please note however, that despite our best efforts traces of allergens may be present in our dishes.