

QUAGLINO'S

New Year's Eve 2017

Early Seating: £100 Per Person Main Seating: £190 Per Person

AMUSE BOUCHE

Truffled comté gougeres, leek & potato mousse
(main seating only)

STARTERS

Tuna & swordfish ceviche, compressed watermelon, bloody mary, avocado,
oscietra caviar

Cured foie gras ballotine, apple & mulled red wine puree, pain d'épice

Roast scallops, curried parsnip, pomegranate & coriander salsa

Winter brassica salad, golden, raisins, capers & mint, chestnut

MAINS

Herefordshire beef fillet, braised oxtail pastilla, watercress puree, confit shallot,
madeira & bone marrow jus

Roast Cornish halibut, crab beignet, lobster veloute, brown shrimp & celeriac

Hay smoked Highland venison loin, walnut & cocoa nib crust, cumin spiced squash
& young kale

Pan fried parmesan gnocchi, black garlic, salsify & Japanese artichoke, Alba truffle

SIDES

Buttered spinach, pomme mousseline

DESSERTS

Guanaja chocolate delice, smoked hazelnut praline, 'Bowmore' whisky Ice cream

"Apple Snowball"- Apple mousse, Advocaat chantilly, caramel & spiced crumb

Poached cherries, pistachio & mocha gold bar

Truffle brie de Meaux, fig, port & pear chutney, fruit & nut cracker

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.

Discretionary 12.5% service charge will be applied to your bill