



# QUAGLINO'S

## Christmas Private Dining Menu A

Lunch £61.00 Dinner £71.00

### Starters

Ricotta & truffle royal, parmesan velouté, celeriac crisp

Venison tartare, celeriac & apple remoulade, toasted hazelnut & salted sea crackers

Oak smoked salmon, traditional accompaniments, blini

Caramelised red onion & Cornish Yarg tartlet, pumpkin seed & Mesclun salad

### Mains

Slow cooked rump of lamb, roasted butternut squash, wilted kale, goats' curd,  
lemon Verbena harissa

Roast bronze turkey paupiette, chestnut & sausage roll, truffle sautéed sprouts,  
fondant potatoes & cranberry jus

Pan fried cod loin, charred cauliflower, crushed potatoes & curried shellfish velouté

Goats' cheese & cranberry agnolotti, aged balsamic roasted beetroot,  
pine nuts, sage & pecorino

### Desserts

Orange spiced crème brûlée

Christmas pudding & Amaretto custard

Dark chocolate marquise, Griottine

Fourme D'Ambert, quince jelly, fruit & nut cracker

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



# QUAGLINO'S

## Christmas Private Dining Menu B

Lunch £71.00 Dinner £81.00

### Starters

Duck liver parfait, apple vinegar pickled dates, sauterne jelly

Seared seaweed gnocchi, white Cornish crab meat, saffron fennel, port & lobster oil dressing

Smoked swordfish, artichoke, fried capers, grapefruit & pink peppercorn dressing

Chicory baked heritage beetroot & buffalo mozzarella salad, roasted almond pesto

### Mains

Herefordshire beef fillet, fondant potatoes, broccoli purée, roasted parsnip & bordelaise sauce

Highland venison, smoked pancetta sautéed chestnuts, cranberry, confit leeks & spiced jus

Stone bass, sea vegetables, mussels, clam & champagne chowder

Cep "orzo mantecato", king oyster mushrooms, truffle, watercress, shaved tête de Moine

### Desserts

Chestnut & Cassis Christmas bauble

White Chocolate and Mango Parfait

Valrhona 70% chocolate fondant Baileys ice cream

Cropwell Bishop Stilton, quince jelly, fruit & nut cracker

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