

# QUAGLINO'S

## Sample Saturday Q Group Brunch

3 Courses £32pp & Bottomless Prosecco £23pp

Eggs Florentine, Royal, Benedict:

Toasted English muffin, poached egg & hollandaise

Poached eggs, crushed avocado, streaky bacon, grilled sourdough

Buttermilk Pancakes, vanilla crème fraiche, berries, streaky bacon, maple syrup

Quinoa, broccoli, orange & pomegranate salad with pine nuts, coriander, tahini and lemon dressing (Vegan)

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Roast Cotswold's Chicken Breast

Creamy polenta, wild mushrooms, jus gras

Pan Roast Gilt Head Sea Bream

Pommes mousseline, foraged sea herbs, fish pie flavours

Quaglino's brunch burger

Hereford beef burger, streaky bacon, cheddar cheese, fried egg, pickled gherkins, roast shallot mayo

Bubble and Squeak

Roast butternut squash puree, cavolo nero, shaved chestnuts (Vegan)

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Vanilla crème brûlée

Dark chocolate marquise, griottine

Panna cotta, plums, hazelnut ice cream

Fourme d'Ambert, Duchy crackers & quince

Sides from £5.00

Green beans shallot butter / Pomme frites / Roast heritage carrots almonds & coriander / Garden salad

Please note for parties of up to 20 guests we ask you to choose either Menu A or B for your guests to order from on the day. For parties of 21 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