



Q Live Presents Judith Hill

Wednesday 16th January

3 courses with a glass of Champagne £48

Starters

Seared Scallop, oyster beignet, oyster emulsion, dill compressed cucumber, lemon gel

Beef tartare, soft quail egg, black autumn truffle, wood sorrel, toasted sourdough

Spiced cauliflower velouté, haddock brandade, oscietra caviar, coriander cress

Agave and harissa glazed baby aubergine, pomegranate, pulses tabbouleh, whipped coconut cream

Mains

Fillet of Hereford beef, blackened leek, pomme mousseline, wild mushrooms, bordelaise jus

Roast Guinea fowl, celeriac textures, trompette mushrooms, jus gras

Roast fillet of Atlantic cod, razor clams, chorizo, olive caramel, piperade

Pumpkin and red wine risotto, toasted almonds, stilton, amaretto froth

Sweets

Lemon Sherbet

Chocolate marquise, griottine

Raspberry & Hibiscus white chocolate parfait

Cheese trolley, quince jelly, fruit and nut crackers

Food allergies and intolerances before ordering please speak to our staff about your requirements.

(Optional 12.5% service charge will be applied to your bill)