QUAGLINO'S

New Year's Eve Menu

Monday 31st December 2018

Early sitting, £100 | Main Sitting, £200

STARTERS

Seared duck liver, duck pastilla, date and Earl Grey chutney, spiced duck consommé

Quaglino's cocktail: Scottish langoustine, Native Lobster, wild Atlantic prawns, Devon crab, avocado, mango, cucumber salsa

Marinated yellow fin tuna, scallop ceviche, cucumber sorbet, bloody Mary jelly, lime & vanilla dressing

Heritage beetroot & whipped goat's cheese salad, raspberry textures & gingerbread crisp

MAINS

Herefordshire dry aged beef fillet, bone marrow & black Périgord truffle gratin, roast cepes purée, wild mushrooms, burnt onion, port jus

Roast fillet of Turbot, Jerusalem artichoke, wild sea herb & oscietra caviar "tian", lobster bisque

Highland venison ballotine, pancetta, chestnut and kirsch purée, glazed cranberries, confit king oyster mushrooms, jus grand veneur

Blue bark pumpkin, mushroom and nut roast pithivier, swiss chard, amaretto & roast almond froth

Served with:

Roast cauliflower, pine nuts, golden raisins and coriander;
Pommes mousseline, caramelised onion, onion granola

DESSERTS

"Q the music" Guanaja Moelleux, hazelnut praline

Frozen lemon parfait, champagne sorbet, verbena meringue

Winter truffle & white chocolate panna cotta, 24ct gold

Stilton, mini poached pear in port, walnut crackers

Coffee & petit fours

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.