

# QUAGLINO'S

## Group Sample Sunday Lunch Menu

3 Courses £35 per person

Free Flowing Prosecco £23 per person or Wine £20 per person

English celeriac velouté, pickled apple, burnt apple puree, wild chickweed

Quinoa, broccoli, orange and pomegranate salad, pine nuts, coriander,  
tahini and lemon dressing

Barbecued Cornish mackerel, dressed crab, brown crab emulsion, avocado puree,  
pickled mooli and pink grapefruit

Rare breed ham hock terrine, Boudin Noir beignet, piccalilli,  
whole grain mustard mayonnaise, toasted sourdough

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Slow cooked pork belly, roast duck fat potato, heritage carrots, sprouting broccoli,  
Yorkshire pudding, apple sauce, cider jus

Roast Cotswold's chicken breast, fine herb pomme puree, sauce chasseur

Pan fried Loch Duart salmon, braised endive, cauliflower puree, curry flavours

Bubble and Squeak, roast butternut squash puree, cavolo nero,  
shaved chestnuts

Sides (£5.00) available on request

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White chocolate & lemon crème brûlée, pine nut crémeux

Treacle tart, clotted cream & fresh raspberries

Dark chocolate marquise, Griottine

Fourme D'Ambert, quince jelly, Duchy biscuits

Kindly note this is a sample menu and it is subject to change.

For parties of 21 or more we kindly ask you to choose 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