

# QUAGLINOS

## **An Evening of Prince with Chris Royal**

3 courses & glass of bubbles, £52

### **Starters**

Wild garlic & Pea velouté, smoked salmon croque monsieur, soft quail egg  
Guinea fowl & Bayonne ham ballotine, heirloom carrots, mustard, tarragon, toasted  
sourdough

Green Asparagus, smoked almonds, olive caramel, romesco sauce  
Isle of white heritage tomato, burrata cream, compressed chanterais melon, garlic  
flowers

### **Mains**

Slow cooked pork belly, seared squid, chorizo, compressed pear, fennel ceviche  
Roast cornfed chicken breast, “petit pois a la francaise” pomme mousseline, jus gras  
Pan fried Loch Duarte salmon, braised endive, cauliflower puree, curry flavours  
Wild asparagus and broad bean linguine, white asparagus and truffle cream, fine  
herbs

### **Desserts**

Roast pineapple, coconut rice pudding, ponzu marinated fennel  
Treacle tart, clotted cream & fresh raspberries  
Dark chocolate marquise, griottine  
Fourme D’ambert, quince jelly, duchy biscuits