



# QUAGLINO'S

## Christmas Private Dining Menu A

Lunch £63.00 Dinner £73.00

### Starters

Parsnip velouté, parsnip écrasé, kaffir lime & pomegranate

Chicken liver parfait, quince textures, sauternes, toasted brioche

Smoked salmon, pickled cucumber, caper-berries, buttered rye

Duck rilette, smoked duck breast, kumquat puree, pickled cranberries, toasted sourdough

### Mains

Roast bronze turkey breast, pig's in blankets, sage & chestnut stuffing,  
sprouting broccoli, red cabbage puree, madeira sauce

Braised ox cheek, pomme mousseline, pancetta, sprout tops, red wine jus

Plaice, olive oil pomme puree, salted grapes, rainbow chard, sauce Véronique

Hay baked celeriac, braised pearl barley, spruce oil, onion & wild mushroom tea

### Desserts

Christmas pudding, Armagnac custard, redcurrants

Yule log, sour cherries, eggnog ice cream

Tonka bean panna cotta, berries, hazelnuts, lime sorbet

Selection of 3 artisan cheeses from Fromagerie Beillevaire, traditional garnish

Please note for parties of up to 16 guests we ask you to choose either Menu A or B for your guests to order from on the day. For parties of 17 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



# QUAGLINO'S

## Christmas Private Dining Menu B

Lunch £73.00 Dinner £83.00

### Starters

Raviolo, lobster and scallop, crab & lemon grass bisque  
Game terrine, pickled girolles, port & raisin puree, toasted brioche  
Marinated tuna, avocado, tomato, radish, coriander, lime, vanilla  
Goat's cheese mousse, gingerbread, beetroot, cobnuts, raspberry & hazelnut dressing

### Mains

Roast ballotine of cod, artichokes barigoule, Jerusalem artichoke puree, Swiss chard, basil  
Roast fillet of Hereford beef, bone marrow and wild mushroom gratin,  
pomme mousseline, shallot textures, port jus  
Roast goose breast, goose leg sausage roll, fondant potato, grelot onion,  
heritage kale, roasting jus  
Beetroot Wellington, heritage carrots, fine herb salad, clementine beurre blanc

### Desserts

Goat's cheese Bavarian, hazelnut sponge, apple, beetroot sorbet  
Peanut butter parfait, salt caramel, milk ice-cream  
Pineapple carpaccio, coconut mousse, Alphonso mango, bergamot jelly  
Selection of 5 artisan cheeses from Fromagerie Beillevaire, traditional garnish

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