



QUAGLINO'S

Private Dining Menu A Lunch £45.00 Dinner £57.00

Starters

Wild garlic & pea velouté, soft quail egg

Guinea fowl & Bayonne ham terrine, heirloom carrots, mustard, tarragon, toasted sourdough

Green asparagus, smoked almonds, olive caramel, romesco sauce

Oak smoked salmon, traditional accompaniments, blini

Mains

Slow cooked pork belly, seared squid, chorizo, compressed pear, fennel ceviche

Braised rabbit leg "à la moutarde", tarragon pomme purée, heritage carrots, spring greens

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

Stuffed round courgette, ratatouille, lemon gnocchi, smoked tomato, rosary cream

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

Please note for parties of up to 20 guests we ask you to choose either Menu A or B for your guests to order from on the day. For parties of 21 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

Private Dining Menu B Lunch £55.00 Dinner £67.00

Starters

Chicken liver parfait, burnt apple, apple celery & walnut salad, toasted brioche

Beef tartare, soft quail egg, red vein sorrel, toasted sourdough

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

Isle of White heritage tomato, burrata cream, compressed Charentais melon, garlic flowers

Mains

Herefordshire beef fillet, bone marrow pomme mousseline, shallot textures, port jus

Roast duck breast, confit leg, orange, turnip, barley

Poached stone bass, seared red mullet, confit octopus, saffron potato, bourride sauce

Wild asparagus & broad bean linguine, white asparagus & truffle cream, fine herbs

Desserts

White chocolate and mango parfait

Valrhona 70% chocolate fondant, salt caramel centre, malted milk ice cream

Quaglino's peach & nectarine trifle, vanilla panna cotta, almond sponge, crème de peche

24 Month aged Comte cheese, quince paste, sugared walnuts, lamb's lettuce

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