

QUAGLINO'S

Group Sample Sunday Lunch Menu

3 Courses £35 per person

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

Wild garlic & pea velouté, soft quail egg

Green asparagus, smoked almonds, olive caramel, romesco sauce

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

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

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

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

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

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

Sides (£5.00) available on request

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

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