



QUAGLINO'S

Group Dining Menu A Lunch £42.00 Dinner £47.00

Starters

Quinoa, broccoli & pomegranate salad, burnt orange, pine nuts, tahini, calamansi dressing (vg)

Pork rilette, apple textures, walnut and celery, toasted sourdough

Isle of Wight heritage tomato, almond gazpacho, compressed watermelon (v)

Oak smoked salmon tartare, horseradish crème fraiche, blinis

Mains

Roast cornfed chicken breast, pomme mousseline, petit pois a la francaise, jus gras

Roast fillet of Loch Duarte salmon, mussels, wild mushrooms, fresh borlotti and broad bean ragout, earth and sea froth

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

Wild mushroom linguine, summer truffle, fine herbs, aged parmesan (v)

Desserts

Roast pineapple, coconut rice pudding, ponzu marinated fennel (vg)

English strawberry and pistachio custard tart, elderflower sorbet

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

Group Dining Menu B Lunch £52.00 Dinner £57.00

Starters

Guinea fowl terrine, heritage carrots, wholegrain mustard mayonnaise, tarragon

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

Soused and barbecued mackerel, mackerel rilette, shallots, cucumber, gooseberries

Sweetcorn velouté, charred sweetcorn, Hen of the woods, tarragon (vg)

Mains

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

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

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

Stuffed round courgette, ratatouille, baby artichoke, lemon gnocchi, truffle cream (vg)

Desserts

White chocolate and mango parfait

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

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

Montrachet goat's cheese, beetroot and raspberry, sugared walnut, truffle honey

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