



QUAGLINO'S

Private Dining Menu A Lunch £45.00 Dinner £57.00

Starters

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

Ham hock and black pudding ballotine, beetroots, pickled apple, truffle mayonnaise

Cornish mackerel, wasabi caviar, tomato jam, cucumber raita ice cream

Sweetcorn velouté, torched sweetcorn, confit wild mushrooms, tarragon (vg)

Mains

Roasted Cotswold chicken breast, pomme Lyonnaise, pied du mouton mushrooms, heritage kale, noisette jus

Roast fillet of hake, fine herb crust, chorizo and razor clam piperade, olive caramel

Slow cooked pork cheeks, creamy polenta, sprouting broccoli, tomato fondue, spiced jus

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

Desserts

Lemon and white chocolate brulee, blueberries, pine nut cremeux (v)

Spiced pumpkin tart, ginger gel, almond granola, ginger and almond ice cream (v)

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



QUAGLINOS

Private Dining Menu B Lunch £55.00 Dinner £67.00

Starters

Pumpkin soup, trompette mushrooms, amaretto cream, smoked almonds (v)

Oak smoked salmon rilette, horseradish crème fraîche, blinis

Chicken liver parfait, quince textures, sugared walnuts, toasted brioche

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

Mains

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

Roast magret duck breast, turnip and barley, orange essence, roasting jus

Fillet of brill, cauliflower, caper and raisin puree, wild sea herbs, pine nuts

Beetroot wellington, heritage carrot textures, tarragon, citrus emulsion (vg)

Desserts

Tonka bean panacotta, blackberries, sable Breton, lime sorbet (v)

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

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

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

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