QUAGLINO'S

Group Sample Brunch Menu

3 courses £35.00 & Prosecco £25 pp

Eggs Florentine (v), Royal, Benedict

Buttermilk Pancakes, vanilla créme fraiche, berries, streaky bacon, maple syrup

Chicken liver parfait, quince textures, sauternes, toasted brioche

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

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

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

Hereford beef burger, streaky bacon, cheddar cheese, pickled gherkins, roast shallot mayo

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

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

Peanut butter parfait, salt caramel, milk ice-cream

Dark chocolate marquise, griottine

Fourme d'Ambert, quince jelly, fruit & nut crackes

Kindly note this is a sample menu and it is subject to change

For parties of 20 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