



QUAGLINOS

Private Dining Menu A Lunch £45.00 Dinner £57.00

Starters

Heritage beetroot and apple salad, endive, walnuts, goats' cheese and manuka honey (v)

Guinea fowl, celeriac & trompette mushroom ballotine, Bayonne ham,
black truffle emulsion, toasted brioche

Cured Loch Duarte salmon, avocado, pickled ginger, fennel and orange compote

Jerusalem artichoke soup, artichoke textures, vanilla & almonds (vg)

Mains

Roast cornfed chicken breast, confit wing, fine herb pomme purée, sauce chasseur

Roast fillet of sea bream, saffron potato, curried Cornish mussel pottage

Slow cooked pork belly, confit octopus, romesco, fennel & orange, madeira sauce

Salsify, black truffle & chanterelle risotto, shaved chestnut mushroom, wild pennyworth (vg)

Desserts

Irish crème brûlée, espresso crémeux (v)

Praline chocolate fondant, malted banana ice cream (v)

Rhubarb & fromage blanc verrine, pink gin & raspberry shortbread

Buche of goat's cheese, green tomato & apple chutney, 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

Avocado, cucumber, quinoa & mung bean salad, alfalfa sprouts, calamansi dressing (vg)

Native lobster and scallop raviolo, crab & lemongrass bisque

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

Beef tartare, soft quail egg, black truffle, sorrel, toasted sourdough

Mains

Herefordshire beef fillet, pomme mousseline, wild mushrooms, shallot textures, port jus

Roast magret duck breast, seared duck liver, potato fondant, heritage kale, roasting jus

Ballotine of cod, Jerusalem artichoke purée, petit violet artichokes, barigoule sauce

Hay baked celeriac pithivier, caramelised celeriac purée, baby turnips, cider emulsion (vg)

Desserts

Peanut and Frangelico parfait, salted caramel, milk ice cream

Pineapple carpaccio, coconut mousse, mango sorbet (vg)

Dark chocolate marquise, white chocolate & truffle ice cream, gold leaf

Cropwell Bishop stilton, sour cherry, homemade fruit and nut crackers

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