

# QUAGLINO'S

## *New Year's Eve Menu*

*31<sup>st</sup> of December, 2020*

*£150.00 per person*

### *AMUSE BOUCHE*

*Langoustine bisque, crab & saffron beignet*

### *STARTERS*

*Duck liver tart, champagne jelly, baby poached pear, hazelnut tuille*

*Quaglino's cocktail: Tiger prawns, Native Lobster, wild Atlantic prawns,  
Devon crab, avocado, mango, cucumber salsa*

*Seared hand dived scallop, nduja & mascarpone tortelloni, caviar,  
lobster oil*

*Heritage beetroot & Granny Smith apple salad,  
goat's cheese mousse, sorrel*

*For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts, traces of allergens may be present in our dishes.*

*Discretionary 12.5% service charge will be applied to your bill*

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## MAINS

*Herefordshire dry aged beef Wellington, black Périgord truffle pomme mousseline, grilled king oyster mushroom, caramelized shallot, sauce bordelaise*

*Line caught wild halibut, burnt cauliflower purée, purple cauliflower grenobloise, brown shrimp*

*Spiced Magret duck breast, seared liver, confit duck leg, potato fondant, jus gras*

*Handmade saffron linguine, black truffle, cep emulsion, confit egg yolk*

## SIDES

*Wilted baby leaf spinach*

*Beurre noisette pomme mousseline, persillade*

## DESSERTS

*« Midnight @ Q » Nyangbo dark chocolate, caramel & whisky tart, honey ice-cream*

*Compressed caramelised pineapple, mango, Chairman's Reserve rum, coconut sorbet*

*Cookies & cream parfait, Manjari Namelaka, milk ice-cream*

*Truffled Camembert, winter fruit & cognac compote, poached pear, homemade fruit & nut crackers*

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