



# QUAGLINO'S

## Spring/Summer Group Dining Menu A

Lunch £42.00 Dinner £47.00

### Starters

Caramelised cauliflower velouté, cauliflower ceviche, shaved chestnuts  
Marinated heritage tomatoes, feta, watermelon, peach vinaigrette, basil  
Soused mackerel, Avruga caviar, foraged sea herbs, horseradish emulsion  
Herefordshire beef tartare, confit egg yolk crèmeux, bone marrow butter, summer truffle

### Mains

Pan fried salmon ballotine, clam & mussel broth, foraged sea herbs  
Spiced Magret duck breast, black cherry, leg bon-bon, red endive  
Lemon sole on the bone, caper and shallot brown butter  
Gnocchi Genovese, basil, pine nuts, whipped mascarpone

### Desserts

Cherry & white chocolate crème brûlée, Kirsche chantilly  
Goat's cheese bûche, apple & pomegranate salsa, oat crackers, lemon honey  
Strawberry, fromage blanc & pistachio verrine, crème fraîche and basil sorbet  
Dark chocolate marquise, raspberry & rose sorbet, 23ct gold leaf

Please note for parties of up to 16 guests we ask you to choose either Menu A or B for your guests to order from on the day. For parties of 17 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

## Spring/Summer Group Dining Menu B Lunch £52.00 Dinner £57.00

### Starters

Chorizo & ricotta tortelloni, shaved bottarga, lobster oil  
Duck liver parfait, pickled raspberry, Sauternes jelly, toasted brioche  
Seared tuna tataki, wasabi avocado, charred cucumber, pickled moulis  
Beetroot & Granny Smith apple salad, goat's cheese mousse, sorrel (v)

### Mains

Pan fried wild halibut, Devon crab, shiitake dashi, enoki mushrooms  
Salt marsh saddle of lamb, celeriac, Kalamata olive, wakame, basil oil  
House smoked fillet of swordfish, salsa verde, harissa & tomato fondue, herb salad  
White asparagus risotto, smoked mozzarella, garden peas & shoots (v)

### Desserts

Cookies & cream parfait, Manjari namelaka, milk ice cream  
Compressed caramelised pineapple, mango, Chairman's Reserve rum, coconut sorbet (vg)  
Cropwell Bishop stilton, fig & port chutney, salted almonds, homemade fruit & nut crackers  
Peanut butter and chocolate fondant, popcorn ice cream

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