

QUAGLINO'S

## *Christmas Day Menu*

*25<sup>th</sup> of December, 2021*

*4 courses £125 per person*

### *STARTERS*

*Wild mushroom tortelloni, winter truffle, aged parmesan*

*Duck liver parfait, clementine, candied walnuts, toasted brioche*

*Beetroot and granny smith apple salad, goats cheese mousse, sorrel,  
hazelnuts (v/vg)*

### *MAINS*

*Burnt butter confit halibut, sauce au caviar, girolles, foraged sea  
herbs*

*Roasted bronze turkey breast, venison sausage roll, pigs in blankets,  
potato fondant, cranberry & red wine jus*

*Gnocchi, roasted Delicata pumpkin, oyster mushrooms, kale crisps  
(v/vg)*

*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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## *SIDES*

*Goose fat roasted potatoes*

*Brussel sprouts, pancetta and chestnuts*

*Braised red cabbage, port, cranberries*

## *DESSERTS*

*Christmas pudding, hot butter rum sauce, redcurrants*

*“Christmas @ Q” chocolate, raspberry & pistachio*

*Truffled camembert, winter fruit compote, homemade fruit & nut  
crackers, mini poached pear*

*Followed by*

*Mince pie & tea or coffee*

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