

QUAGLINO'S

New Year's Eve Menu

31st of December, 2021

AMUSE BOUCHE

Langoustine & lobster bisque, crab & saffron beignet

STARTERS

Duck liver tart, champagne jelly, baby poached pear, hazelnut tuile

Quaglino's cocktail

Tiger prawns, Native Lobster, wild Atlantic prawns, Devon crab, avocado, apple & cucumber

Seared hand dived scallop, nduja & mascarpone tortelloni,

caviar, lobster oil

*Heritage beetroot & Granny Smith apple salad, goats cheese mousse,
sorrel, toasted hazelnuts*

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 13.5% 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 puree, purple cauliflower grenobloise, brown shrimp

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

Handmade saffron linguini, 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*

*Coconut & agave nectar panna cotta, spiced citrus compote, yuzu sorbet
(vg)*

Cookies and cream parfait, Manjari Namelaka, milk ice cream

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

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