



QUAGLINO'S

Christmas Group Dining Menu A

Lunch £65.00 Dinner £75.00

Starters

Roasted parsnip velouté, whipped mascarpone, shaved winter truffle
Whisky & maple cured salmon, fennel, pickled sour apple, cucumber
Herefordshire beef tartare, oyster & herb emulsion, toasted sourdough
Smoked duck & pear salad, red endive, kumquat jam

Mains

Roasted bronze turkey breast, venison sausage roll, 'pigs in blankets', potato fondant,
cranberry & red wine jus
Pan fried stone bass, Jerusalem artichoke, Palourde clams, sauce vierge
Slow cooked Gloucester Old Spot belly of pork, spiced carrot, black garlic, Grelot onion
Gnocchi, roasted Delicata pumpkin, sage butter, kale crisps (v/vg)

Desserts

Christmas pudding, hot butter & rum sauce, redcurrants
Ginger bread crème brûlée, sugared cranberries, mascarpone cream
Dark chocolate marquise, mango & passion fruit sorbet, 23ct gold leaf
18 month aged Comté, apple & beetroot salsa, candied walnuts, seeded crackers

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

Christmas Group Dining Menu B

Lunch £75.00 Dinner £85.00

Starters

Wild mushroom tortelloni, winter truffle, aged parmesan
Duck liver parfait, clementine, candied walnuts, toasted brioche
Prawn sashimi, Avruga caviar, wasabi avocado, ponzu dressing
Beetroot & Granny Smith apple salad, goat's cheese mousse, sorrel (v/vg)

Mains

Roasted Highland venison, parsnip, pan fried duck liver, pine nut crust
Magret gras duck breast, heritage beetroot, salsify, variegated kale, jus gras
Burnt butter poached halibut, sauce au caviar, girolles, foraged sea herbs
Saffron risotto, shaved chestnut, baby turnips, espelette (v/vg)

Desserts

"Christmas @ Q" chocolate, raspberry & pistachio
Valrhona chocolate orange fondant, Grand Marnier, hazelnut ice cream
Coconut & agave nectar panna cotta, spiced citrus compote, yuzu sorbet (vg)
Truffled Camembert, winter fruit compote, homemade fruit & nut crackers, mini poached pear

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