

QUAGLINO'S

# Valentine's Day Menu

*14<sup>th</sup> of February, 2022*

*£150.00 per person*

## SIDES:

Green beans, shallot butter      Pommes frites

Braised red cabbage, port cranberries

For allergen information please ask a member of staff (traces of allergens may be present in dishes).  
An optional £5 per person music charge and discretionary 15% service charge will be applied to your  
final bill. **We are a cashless venue.**

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## AMUSE-BOUCHE

Wild mushroom velouté, black truffle, ricotta & parmesan shortbread

## STARTERS

x6 Pyefleet pure oysters, cucumber pearl, herb oil, Merlot shallot vinegar

Beetroot & Granny Smith apple salad, goat's cheese mousse, hazelnut, sorrel  
(v/vg)

Duck liver parfait, Morello cherry, whipped Kirsch butter,  
toasted brioche

## MAINS

Loch Duarte salmon wellington, wilted baby spinach, saffron aioli (*for 2*)

Beef fillet Rossini, pan fried duck liver, sauce jus gras, black truffle

Pumpkin & sage ravioli, sage crisps, roasted squash (vg)

## DESSERTS

“Loves me... Loves me not” (*for 2*)

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

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

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