

# QUAGLINO'S

## Group Dining Menu A

£75.00

### Starters

Roasted parsnip velouté, whipped mascarpone, shaved spring truffle *243 kcal*

Whisky & maple cured salmon, fennel, pickled sour apple, cucumber *412 kcal*

Herefordshire beef tartare, oyster & herb emulsion, toasted sourdough *1017 kcal*

Smoked duck & pear salad, red endive, kumquat jam *458 kcal*

### Mains

Slow cooked corn fed chicken breast, caramelised cauliflower puree, curried corn, baby leek *764 kcal*

Pan-fried stone bass, Jerusalem artichoke, Palourde clams, sauce vierge *989 kcal*

Slow cooked Gloucester Old Spot belly of pork, spiced carrot, black garlic, Grelot onion *1796 kcal*

Ravioli, roasted delicata pumpkin, oyster mushrooms, kale crisps (v/vg) *619 kcal*

### Desserts

Banana crème brûlée, caramelised banana, crème fraîche *897 kcal*

Dark chocolate marquise, mango & passion fruit sorbet, 23ct gold leaf *598 kcal*

18month aged Comté, apple & beetroot salsa, candied walnuts, seeded crackers *437 kcal*

Ice cream selection *360 kcal per scoop*

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. "Adults need around 2000kcal a day". Quaglinos is a cashless venue.

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. Eating undercooked meat and fish increases the risk of food borne illness. Adults need around 2000 kcal a day. Please be aware Quaglinos is a cashless venue.

# QUAGLINO'S

## Group Dining Menu B

£90.00

### Starters

Wild mushroom tortelloni, spring truffle, aged parmesan *391 kcal*

Duck liver parfait, clementine, candied walnuts, toasted brioche *596 kcal*

Prawn sashimi, Avruga caviar, wasabi avocado, ponzu dressing *384 kcal*

Beetroot & Granny Smith apple salad, goat's cheese mousse, sorrel (v/vg) *627 kcal*

### Mains

Roasted Salt Marsh cannon & rack of lamb, minted watercress emulsion, asparagus, basil oil *1273 kcal*

Line-caught cod, herb emulsion, morel mushroom, black truffle, petit pois *842 kcal*

Saffron risotto, shaved chestnut, baby turnips, espelette (v/vg) *1088 kcal*

Sirloin steak 300g, bearnaise sauce *1542 kcal*

### Desserts

Banana crème brûlée, caramelised banana, crème fraiche *897 kcal*

Valrhona chocolate orange fondant, Grand Marnier, hazelnut ice cream *713 kcal*

Coconut & agave nectar panna cotta, spiced citrus compote, yuzu sorbet (vg) *356 kcal*

Camembert, fig & brandy compote, homemade fruit & nut crackers, mini poached pear *437 kcal*

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