

QUAGLINO'S

Christmas Day Menu

25th of December, 2022

4 courses £150 per person

STARTERS

Wild mushroom tortelloni, winter truffle, aged parmesan

Duck liver parfait, clementine, candied walnuts, toasted brioche

*Beetroot & Granny Smith apple salad, goat's 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 information please ask a member of staff (traces of allergens may be present in dishes).

Adults need around 2000 kcal a day.

Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill.

We are a cashless venue.

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SIDES

Goose fat roasted new potatoes

Brussel sprouts, pancetta & chestnuts

Braised red cabbage, port, cranberries

Pommes frites

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

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