

# QUAGLINO'S

## *New Year's Eve Menu*

*31<sup>st</sup> of December, 2022*

*4 courses £150 per person*

### *AMUSE BOUCHE*

*Langoustine & lobster bisque, crab and saffron beignet*

### *STARTERS*

*Duck liver tart, champagne jelly, baby poached pear, hazelnut tulle*

*Quaglino's cocktail: Tiger prawns, Native Lobster, wild Atlantic prawns,  
Devon crab, avocado, apple & cucumber*

*Seared hand dived scallop, nduja and mascarpone tortelloni, caviar,  
lobster oil*

*Heritage beetroot and granny smith apple salad, goats cheese mousse,  
sorrel, toasted hazelnuts*

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.**

# QUAGLINO'S

## 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*

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.