

Quaglino's Private Dining Menus

Please choose one menu for your party
Parties of up to 30 can order from a choice on the night
Larger parties (31+) should choose one starter, one main course and one dessert for the entire party

3 courses & tea or coffee: £32.50 lunch

3 courses & tea or coffee: £39.50 dinner

starters

smoked "london cure" salmon, horseradish cream
roast chicken & bacon saltimbocca, devilled peppers, aioli sauce
buffalo mozzarella, sicilian tomato, red onion & olive oil

main courses

bubble & squeak, poached egg
seven hour slow cooked free range pork collar, savoy cabbage, dijon sauce
roasted sea bream fillet, crushed potatoes & clam broth

desserts

apple crumble & vanilla ice cream
milk chocolate & hazelnut parfait, caramel sauce
pistachio ice cream, candied orange & chocolate sauce
selection of 3 farmhouse cheeses (£5 supplement)

tea or coffee
petits fours (£4 supplement)

3 courses & tea or coffee: £45.00

available for lunch or dinner

starters

pumpkin & ginger soup, toasted sesame
ham hock terrine, pickled onions & croutons
warm haddock brandade, potato & parsley

main courses

poached organic salmon, beetroot, capers & dill
slow roasted shoulder of lamb, potato dauphinoise, red wine sauce
baked reblochon cheese, mushrooms & herbs salad

desserts

pavlova, berries & chantilly
panna cotta, dried figs & prune compote
almond trifle, mascarpone cream, cookies & caramel sauce
selection of 3 farmhouse cheeses (£5 supplement)

coffee
petits fours (£4 supplement)

3 courses & tea or coffee: £49.50
available for lunch or dinner

starters

beetroot & goats cheese salad, walnuts
dressed cornish crab, ruby leaves & brioche
smoked beef, rocket, parmesan & balsamic

main courses

potato gnocchi, cheese fondue & mushrooms
roasted venison loin, celeriac salad & chestnut cream, gravy sauce
baked cod, roasted tomato & leeks, chardonnay sauce

desserts

apple tarte tatin
sticky toffee pudding & vanilla custard
modern black forest, dark chocolate, cherry
selection of 3 farmhouse cheeses (£5 supplement)

coffee

petits fours (£4 supplement)

3 courses & tea or coffee: £55.00
available for lunch or dinner

starters

baked scallops, capers, lemon & garlic
cured venison carpaccio, fondue, rosemary oil & pine nuts
wild mushroom tart, herbs salad & salsa verde

main courses

grilled beef sirloin, roasted tomato, fries, béarnaise sauce
pumpkin ravioli, butter & sage, bitter almond cookies, balsamic
fried sea bass fillet, savoy cabbage & olives, saffron cream

desserts

golden syrup crème brulee, almond biscuit
tiramisu, mascarpone, lady fingers & cocoa
mont blanc, chestnut, chantilly, meringue & chocolate
selection of 3 farmhouse cheeses (£5 supplement)

coffee

petits fours (£4 supplement)

3 courses & tea or coffee: £63.00
available for lunch or dinner

starters

porcini mushrooms on toast
goose foie gras terrine, sauterne jelly & toasted brioche
lobster cocktail, baby leaves & marie rose sauce

main courses

alba truffle risotto
steak au poivre, peppered fillet of beef, peppercorn sauce
char-grilled halibut fillet, kale & shrimp beurre blanc

desserts

savarin, authentic sponge soaked in rum, pastry cream
chocolate mi-cuit, semi baked chocolate pudding, orange & strawberry
mille-feuille, port pastry cream, raspberry, salted caramel
selection of 3 farmhouse cheeses (£5 supplement)

coffee
petits fours (£4 supplement)