



QUAGLINOS

Private Dining Menu A

Lunch: £52.00

Dinner: £57.00

Starter

Salmon tartare, herb & green chilli emulsion, radish & bronze fennel

Foie gras parfait, pear & pain d'épices

Jerusalem artichoke velouté, wild mushrooms, rosemary & camembert croquette

Harissa & peanut roasted aubergine, whipped coconut, buckwheat & lentil tabbouleh

Main

Thyme roasted chicken supreme, romanesco, smoked garlic,
carrot & cumin purée, sauce suprême

Pan fried cod loin, truffle gnocchi, parsnip purée & watercress pistou

Slow cooked short rib of beef, watercress, celery & shallot crumb

Saffron risotto, winter greens, aged pecorino

Dessert

Toasted brioche crème brûlée

Dark chocolate marquise, salted praline crémeux

Spiced apple crumble tart, calvados ice cream

Fourme d'Ambert, Duchy crackers & quince

Please note for parties of up to 20 guests we ask you to choose either Menu A or B
for your guests to order from on the day

For parties of 21 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



QUAGLINOS

Private Dining Menu B

Lunch: £62.00

Dinner: £67.00

Starter

Beetroot & liquorice cured salmon, cucumber & fennel

Butternut & Delicata pumpkin gratin, Vacherin & chestnuts

Scallop ceviche, baby gem, radish & avocado, pickled green chilli

Highland venison tartare, sorrel & tarragon emulsion, smoked leek oil, hazelnuts

Main

Lamb rump, confit potato, black olive, baby gem & fennel

Stone bass, brandade, pea & clam chowder, truffle

Peppered beef pave, watercress purée, young vegetables & red wine

Parmesan gnocchi, herb viennoise, smoked garlic & violet artichoke

Dessert

“La Poire” pear & caramel mousse, oat crumble

Valrhona 70% chocolate fondant, tonka bean ice cream

Dulce praline trifle

Cropwell Bishop Stilton, quince jelly, fruit & nut crackers

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