

QUAGLINO'S

Group Dining Menu A – £75.00

Starters

Chilled watercress velouté, charlotte potato, lemon oil (vg) *217 kcal*

Duck liver parfait, forced Yorkshire rhubarb, almond butter, toasted brioche *505 kcal*

Cured line caught mackerel, fennel, avocado cream, pickled cucumber pearls, horseradish *612 kcal*

Nduja & mascarpone tortelloni, dressed Devonshire crab, lobster bisque *518 kcal*

Mains

Roasted ballotine of Guinea fowl, spring truffle, black garlic emulsion, tarragon jus gras *821 kcal*

Pan roasted fillet of cod, buttered spring veg, Green Goddess dressing, herb oil *418 kcal*

40-day dry aged sirloin 300g (served medium rare), bearnaise or peppercorn sauce *1300 kcal*

Goats cheese & beetroot ravioli, pistachio crumble, candy baby beets (v/vg) *1230 kcal*

Desserts

Mango, pineapple & coconut verrine, mojito sorbet *356 kcal*

Yorkshire forced Rhubarb crème brûlée *626 kcal*

Dark chocolate marquise, banana sorbet, 23ct gold leaf *598 kcal*

Selection of French artisan cheeses, quince jam, grapes, seeded crackers,
homemade fruit & nut crackers *984 kcal*

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.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Please be aware that Quaglinos is a cashless venue.

QUAGLINO'S

Group Dining Menu B – £90.00

Starters

Burrata, spring truffle, prosciutto, truffle vinaigrette *538 kcal*

Poached English asparagus, Morel mushroom, basil emulsion, sauce vierge (v) *310 kcal*

Scallop ceviche, jalapeño emulsion, foraged sea herbs, grapefruit dressing *210 kcal*

28-day aged beef tartare, pancetta crisp, confit egg yolk, toasted sourdough *543 kcal*

Mains

Fillet of Salt Marsh lamb, neck croquette, white asparagus purée, lamb fat braised mint & courgette relish *1027 kcal*

40-day dry aged Angus rib eye 300g (served medium rare), peppercorn or bearnaise sauce *1366 kcal*

Pan fried steelhead trout, pickled vegetables & pesto *871 kcal*

Roasted harissa aubergine, spiced quinoa salad, pickled shallots (v/vg) *1106 kcal*

Desserts

Black sesame crèmeux, raspberry consommé, charcoal meringue *498 kcal*

Valrhona chocolate & praline fondant, Dulce de leche ice cream *702 kcal*

Apple & ginger cheesecake, green apple sorbet (vg) *498 kcal*

Selection of French artisan cheeses, quince jam, grapes, seeded crackers,
homemade fruit & nut crackers *984 kcal*

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