



FESTIVE
CLASSIC MENU
LUNCH £75.00
DINNER £95.00

This menu is available for private dining groups of any size, and for parties of 13 or more in our main restaurant. Please book via our events team. A pre-order may be required.

STARTERS

Corn-fed roasted Chicken velouté, barbecued fillet, crispy skin, cobb fricassee

Line caught halibut ceviche, fennel, Alphonso mango, pickled baby cucumber, jalapeno emulsion, orange liquor

Caramelised red onion & roasted goats cheese tart, baby beets, herb salad, balsamic vinaigrette (v)



MAINS

Roasted bronze turkey breast, venison sausage roll, pigs in blankets, potato fondant, cranberry & red wine jus

Pan fried stone bass, chargrilled octopus, squid ink emulsion, red pepper piperade, foraged sea herbs

Spinach & leek risotto, potato espuma, potato crisp, confit lemon, fine herbs (vg)



DESSERTS

Gingerbread & blackberry marquise, blackberry curd, muscovado & vanilla ice cream

Chocolate pot du crème, 54% chocolate crémeux, macadamia & hazelnut mousse, cocoa meringues, toasted macadamia

Pistachio crème brûlée, spiced pistachio custard, chocolate orange sable, whipped orange Chantilly (v)



DISCOVER MORE

WWW.QUAGLINOS-RESTAURANT.CO.UK
@QUAGLINOS

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 15% service charge will be added to your final bill.