

# QUAGLINO'S

## Christmas Day Menu

25<sup>th</sup> of December 2025

### STARTERS

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

*Chicken liver parfait, pain d'epice, port poached pear, walnut croustillant*

*Winter vegetable & chic pea salad, butterfly sorrel, sour apple, maple & mustard dressing (vg)*

### MAINS

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

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

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

*For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts, traces of allergens may be present in our dishes.*

*Discretionary 12.5% service charge will be applied to your bill*

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## *SIDES*

*Goose fat roasted potatoes*

*Brussel sprouts, pancetta & chestnuts*

*Port braised red cabbage*

## *DESSERTS*

*Christmas pudding, Woodford Reserve crème Anglaise, red currants*

*“Yule be enchanted” hazelnut mousse, blackcurrant confit, praline ice cream,  
spiced chocolate log, chocolate sable*

*“Quaglino’s gift of Christmas” white chocolate mousse, coconut opera cake,  
coffee ice cream*

## *Followed by*

*Mince pie & tea or coffee*

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