

# QUAGLINO'S

## *New Year's Eve Menu*

*31<sup>st</sup> of December 2025*

### *AMUSE BOUCHE*

*36-month aged Comte gougère, savoury craquelin*

### *STARTERS*

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

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

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

*Slow braised pork cheeks, caramelised cauliflower, roasted baby onion,  
shaved black autumn truffle*

*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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## MAINS

*Honey & red wine glazed ox cheek, wild boar tortelloni, burnt onion puree,  
black autumn truffle*

*Wild mushroom & black autumn truffle linguini, whipped mascarpone, cèpe  
cream, 24-month aged parmesan (v)*

*Saddle of wild highland venison, pine crusted beetroot pave, pickled  
blackberry, juniper roasting jus, sorrel*

*Line caught roasted halibut supreme, chestnut risotto, pancetta, pan fried  
wild mushrooms, sauce jus gras*

## SIDES

*Wilted baby leaf spinach, slow roasted garlic*

*Burnt butter pomme mousseline*

## DESSERTS

*"Moulin mystique"*

*Apricot & chestnut Mont Blanc, caramel cremeux, apricot & calvados ice  
cream (vg)*

*Chocolate pot du crème, chocolate cremueux, macadamia gianduja, cocoa  
meribgue*

*Selection of French artisan cheeses, cranberry compote, poached pear,  
homemade fruit & nut crackers*

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