



# QUAGLINO'S

## CHRISTMAS DAY MENU

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### STARTERS

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

Chicken liver parfait, pain d'épice, 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)



### 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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(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.