QUAGLINO'S

NEW YEAR'S EVE MENU

AMUSE BOUCHE

36-month aged Comte gougère, savoury craquelin

STARTERS

Chicken liver parfait, pain d'epice, 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

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

DESSERTS

"Moulin mystique"
Apricot & chestnut Mont Blanc, caramel cremeux, apricot & calvados ice cream (vg)

Chocolate pot du crème, chocolate cremuex, macadamia gianduja, cocoa meribgue

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

DISCOVER MORE

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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.