



QUAGLINO'S

EXCLUSIVE HIRE MENU

£100.00 PER PERSON

Please choose the same one starter, main and dessert for your whole party to dine from - Dietary requirements will be catered for separately by amending the chosen dish where possible, or by offering a different dish. All seasonal flavours to be confirmed by our kitchen team.

STARTERS *Please choose one starter from the selection*

Whisky & maple cured salmon, fennel, pickled mooli, cucumber
Duck liver parfait, clementine, candied walnuts, toasted brioche
Soused mackerel, Avruga caviar, monk's beard, horseradish emulsion, fennel pollen
Caramelised red onion marmalade & Cornish Yarg tartelette, herb salad
Beetroot & Granny Smith apple salad, goats cheese mousse, hazelnut, sorrel
Herefordshire beef tartare, confit egg yolk, toasted sourdough, fine herbs, black truffle

MAINS *Please choose one main dish from the selection*

Slow cooked pork belly, smoked apple jam, puffed crackling, Roscoff onion
Roast Cotswolds chicken breast, cauliflower puree, wild mushrooms, jus gras, charred leak
Pan roasted salmon ballotine, clam & mussel chowder, foraged sea herbs
Pan fried Stone bass, Jerusalem artichoke puree, Palourde clams, sauce vierge
Spiced Magret Gras duck breast, black cherry, leg bon-bon, red endive
Pumpkin risotto, sage, pine nuts, chilli marinated goats' cheese, king oyster mushroom

SIDE DISHES

Please choose one side dish from the selection. Sides are served in sharing dishes and there is one dish between every two guests.

Gratin dauphinois ~ Buttered baby new potatoes ~ Potato mousseline
Skin on pomme frites ~ French beans, tarragon butter ~ Roast heritage carrots, micro coriander ~ Creamed baby spinach, roast garlic ~ Truffled cauliflower cheese
Port braised red cabbage

DESSERTS

Please choose one dessert from the selection

Poached rhubarb & apple, white chocolate mousse, ginger crumble
Dark chocolate marquise, Griottine, 23ct gold leaf
Madagascan vanilla bean crème brûlée
Spiced apple & blackberry crumble pie, clotted cream ice cream
Almond & poached pear tart, vanilla ice cream
Passion fruit & white chocolate cheesecake

OPTIONAL EXTRAS

Additional sides can be ordered and are charged at £6 per dish.

Amuse-bouche £9:

Chilled gazpacho, micro basil
Cauliflower velouté, black truffle
Lobster & crab bisque, garlic croustade

Individual cheese plate:

£12 for 3 cheeses | £16 for 5 cheeses

Caviar selection for up to 10 guests:

30g Aquitaine baerii £375

30g Beluga £900

Filter tea or coffee with

petit fours £6

OUR EXECUTIVE HEAD CHEF IS PLEASED TO DESIGN BESPOKE DISHES FOR PARTIES ON REQUEST



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.



QUAGLINO'S

EXCLUSIVE HIRE MENU

£130.00 PER PERSON

Please choose the same one starter, main and dessert for your whole party to dine from - Dietary requirements will be catered for separately by amending the chosen dish where possible, or by offering a different dish. All seasonal flavours to be confirmed by our kitchen team.

STARTERS *Please choose one starter from the selection*

Celeriac velouté, black truffle cream, wild mushrooms, shaved chestnut
Smoked duck & pear salad, red endive, kumquat jam, red currants
Tuna tataki, avocado purée, compressed cucumber, ponzu dressing
Chorizo & ricotta tortelloni, lobster bisque, herb oil
Heritage tomato salad, compressed watermelon, feta, basil, peach vinaigrette
Gambero Rosso prawn sashimi, Avruga caviar, wasabi avocado, pickled moulis

MAINS *Please choose one main dish from the selection*

Roasted cannon & rack of lamb, minted watercress emulsion, gratin dauphinois, lamb jus, basil oil
Wellington of Hereford beef fillet, pomme mousseline, confit king oyster mushrooms, Port jus
Pan fried halibut, pancetta crumb, sauce au caviar, girolles,
Gnocchi Genovese, whipped pesto mascarpone, deep fried capers, basil
Wild mushroom risotto, black truffle, Cepe cream, fine herbs
500g lemon sole on the bone, burnt butter, capers, lemon

SIDE DISHES

Please choose one side dish from the selection. Sides are served in sharing dishes and there is one dish between every two guests.

Gratin dauphinois ~ Buttered baby new potatoes ~ Potato mousseline
Skin on pomme frites ~ French beans, tarragon butter ~ Roast heritage carrots, micro coriander ~ Creamed baby spinach, roast garlic ~ Truffled cauliflower cheese
Port braised red cabbage

DESSERTS

Please choose one dessert from the selection

Treacle tart, fresh raspberries and clotted cream
Warm chocolate tart, salted caramel ice cream, honeycomb
Cconut & agarve nectar panna cotta, spiced citrus compote, lime sorbet
Bitter chocolate fondant seasonal garnish
Crème brûlée, seasonal flavours

OPTIONAL EXTRAS

Additional sides can be ordered and are charged at £6 per dish.

Amuse-bouche £9:

Chilled gazpacho, micro basil
Cauliflower velouté, black truffle
Lobster & crab bisque, garlic croute

Individual cheese plate:

£12 for 3 cheeses | £16 for 5 cheeses

Caviar selection for up to 10 guests:

30g Aquitaine baerii £375

30g Beluga £900

Filter tea or coffee with petit fours £6

OUR EXECUTIVE HEAD CHEF IS PLEASED TO DESIGN BESPOKE DISHES FOR PARTIES ON REQUEST



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.



QUAGLINO'S

CANAPÉS & BOWL FOOD

We recommend 4-6 canapés for person for pre-lunch or dinner.

If you are just dining from our canapé menu, we recommend ordering 8-10 per person.

If pairing canapés with Bowl Foods, we recommend ordering 4-6 canapés and 3 bowl foods per person.

This menu is made specially to order, so a pre-order is required in advance.

There is a minimum order number of 30 per item.

Please ask our events team for details.



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.

CANAPES £8 EACH

MEAT

Bayonne ham & rocket grissini
Duck liver tartelette, sauternes jelly pickled raspberry
Herefordshire beef tartare, pesto, truffle crouton
Crispy buttermilk chicken, smoked paprika dip
Cotswold white chicken satay lollipop, peanut & chilli crumb
Coronation chicken vol-au-vent
Mini Herefordshire beef burger, red Leicester, Sriracha mayo

FISH

Tiger prawn tempura, ponzu dressing
Smoked salmon blinis, cream cheese, Avruga caviar
Prawn cocktail, avocado cream, charcoal cone
Charred soya and honey glazed salmon poké
Cod goujon, lemon aioli

VEGETARIAN & VEGAN

Wild mushroom arancini, truffle dip (v)
Spinach and ricotta ravioli, sauce vierge (v)
Whipped goat's cheese & truffle, parmesan shortbread (vg on request)
Chilled gazpacho, fresh basil (vg)
Quinoa & sweet potato fritter, chilli jam (vg)

DESSERT

Valrhona dark chocolate tart (v)
Lemon meringue pie (v)
Pecan pie (v)
Pear & almond tartelette (v)
Crackled mini choux, praline cream (v)
Black forest snobinette (v)
Selection of macaroons (v)

BOWL FOOD £15 EACH

Tuna tataki, pickled moulis, charred cucumber, wasabi citrus dressing
Duck liver parfait, sauternes jelly, pickled raspberry, sourdough
Beef bourguignon, pomme purée, shallot crumb
Pork rilette, spiced apple marmalade, burnt butter
Chorizo, ricotta & tomato tortelloni
Cod & chips, mushy peas, tartare sauce
Corn fed chicken Caesar salad
Truffled mac and cheese, parmesan crumb (vg on request)
Wild mushroom & truffle risotto, cep cream, fine herbs (v/vg)
Harissa spiced aubergine, quinoa salad, coconut cream, curried peanuts (vg)
Yellow Thai coconut curry chicken or vegetable (v/vg)
Gnocchi Genovese, deep fried capers, pine nuts basil (vg)
Heritage tomato salad, compressed watermelon, feta, basil (vg)