QUAGLINO'S

FESTIVE LUNCH MENU

£75 PER PERSON

This menu is available for private dining groups of any size, and for parties of 13 or more guests in our main restaurant. Available from 17th November onwards. Bookings must be made in advance through our Events Team. A pre-order may be required depending on your group size.

Enjoy live music performances throughout your lunch from 1st - 22nd December

Enjoy a welcome glass of
LAURENT PERRIER CHAMPAGNE
£16 per person

STARTERS

Citrus cured salmon, kohlrabi, preserved green tomato & fig oil

Braised rabbit risotto, white wine, rosemary & sage

Piemontese salad, Agria potatoes, broad beans, wild rocket, coriander & olive oil dressing (vg)

Quaglino's prawn cocktail, Marie Rose sauce, baby gem, lemon ***+£5 supplement***

MAINS

Turkey breast, wild boar & chestnut stuffing, bacon, fondant potato, red wine jus

Cod, seasonal greens & mushrooms, mandarin beurre blanc, tarragon

Gnocchi & Castelmagno, hazelnuts, sage, saffron, balsamic (v)

Steak Diane, Black Angus sirloin steak, brandy, mustard ***+£10 supplement***

DESSERTS

Pear & chocolate gâteaux, spiced chocolate mousse, poached pear, pear & vanilla ice cream (vg)

Mandarin & almond verrine, almond sponge, yoghurt mousse, coconut tuile (v)

Framboise Bûche de Noël, caramelised white chocolate mousse, raspberry & vanilla compote ***+£4 supplement***

Selection of cheeses, sunflower seed bread, apple chutney, seeded crackers ***+£8 supplement***

Performance times may vary and are subject to availability. Live entertainment is not included with exclusive hire events and must be booked separately.

DISCOVER MORE

WWW.QUAGLINOS-RESTAURANT.CO.UK

@QUAGLINOS

(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free | (v on request) - Vegetarian on request (vg on request) - Vegan on request | (gf on request) - Gluten free 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

FESTIVE CLASSIC DINNER MENU

£95 PER PERSON

This menu is available for private dining groups of any size, and for parties of 13 or more guests in our main restaurant. Available from 17th November onwards. Bookings must be made in advance through our Events Team. A pre-order may be required depending on your group size.

Enjoy live music performances every evening

Enjoy a welcome glass of
LAURENT PERRIER CHAMPAGNE
£16 per person

STARTERS

Citrus cured salmon, kohlrabi, preserved green tomato & fig oil

Braised rabbit risotto, white wine, rosemary & sage

Piemontese salad, Agria potatoes, broad beans, wild rocket, coriander & olive oil dressing (vg)

MAINS

Turkey breast, wild boar & chestnut stuffing, bacon, fondant potato, red wine jus

Cod, seasonal greens & mushrooms, mandarin beurre blanc, tarragon

Gnocchi & Castelmagno, hazelnuts, sage, saffron, balsamic (v)

DESSERTS

Pear & chocolate gâteaux, spiced chocolate mousse, poached pear, pear & vanilla ice cream (vg)

Caramel custard tart, spiced custard, crème fraîche ice cream, apricot gel (v)

Mandarin & almond verrine, almond sponge, yoghurt mousse, coconut tuile (v)

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QUAGLINO'S

FESTIVE SIGNATURE DINNER MENU

£125 PER PERSON

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Enjoy live music performances every evening

Enjoy a welcome glass of
LAURENT PERRIER CHAMPAGNE
£16 per person

AMUSE BOUCHE

Chef's special Amuse Bouche

STARTERS

Quaglino's prawn cocktail, Marie Rose sauce, baby gem, lemon
Braised pork cheek, white bean 'cassoulet', rosemary & sage
mulled pear & robiola, herbs, bitter leaves, radish, chamomile honey (v)
Confit duck & foie gras terrine, beetroot, cherry, fig chutney, toasted brioche

MAINS

Steak Diane, Black Angus fillet steak, brandy, mustard
Filet de Turbot Mountbatten, lemon, sea herbs, capers, white wine velouté
Turkey breast, wild boar & chestnut stuffing, bacon, fondant potato, red wine jus
Beetroot Wellington, Wild mushroom Duxelle, Swiss chard, horseradish, beetroot & port jus (vg)

DESSERTS

Framboise Bûche de Noël, caramelised white chocolate mousse, raspberry & vanilla compote
Pistachio & cherry delice, Pistachio mousse, pistachio & vanilla sable, cherry yoghurt ice cream (v)
Pear & chocolate gâteaux, spiced chocolate mousse, poached pear, pear & vanilla ice cream (vg)
Selection of seasonal cheeses, sunflower seed bread, apple chutney, seeded crackers

PETIT FOUR

Mini mince pie

Performance times may vary and are subject to availability. Live entertainment is not included with exclusive hire events and must be booked separately.

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