QUAGLINO'S

SIGNATURE MENU

LUNCH £80 | DINNER £95

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

STARTERS

Quaglino's prawn cocktail, Marie Rose sauce, baby gem, lemon

Beef carpaccio, thinly sliced centre-cut fillet, wild rocket, Parmesan crisp

Pork cheek 'Rustida', polenta, salsa verde

Grilled peach & Robiola salad, summer leaves, honey & chamomile (v) (vg on request)

MAINS

300g grain fed Angus rib eye steak, peppercorn or béarnaise sauce

Cod with girolles, peas, green asparagus, mandarin beurre blanc, tarragon

Cotswold White chicken breast, truffled pomme mousseline, king oyster mushroom, burnt leek, red wine jus

Beetroot wellington, mushroom duxelles, horseradish, port & lemon thyme jus (vg)

DESSERTS

Hazelnut délice, Piedmont hazelnut mousse, chocolate namelaka, hazelnut praline ice cream

Raspberry zabaglione, fromage blanc mousse, raspberry & vanilla compote, whipped Zabaglione

Pear & chocolate gateau, spiced chocolate mousse, poached pear, quince & vanilla compote, pear & vanilla ice cream (vg)

Selection of French & Italian cheeses

DISCOVER MORE

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.