QUAGLINO'S

NEW YEARS EVE MENU

4 COURSES

EARLY SEATING £100 PER PERSON

LATE SEATING £295 PER PERSON

AMUSE BOUCHE
36-month aged Comte gougère, pickled shallot (v)

STARTERS

TERRINE DE CANARD
Confit duck & foie gras terrine, beetroot, cherry, fig chutney, toasted brioche

MULLED PEAR & ROBIOLA (V)
Herbs, winter leaves, radish, chamomile

SCALLOPS
Seared scallops, caramelised cauliflower, Haggis crumb, bacon & shallot velouté

CASSOULET
Slow braised pork cheek, coco bean 'cassoulet', rosemary & sage, smoked pork sauce

MAINS

FILLET
Treacle cured beef fillet, fondant potato, glazed carrot, braised Roscoff onion, red wine jus

TRUFFLE LINGUINE (V)
Wild mushroom & black winter truffle linguini, whipped mascarpone,
cèpe cream, 24-month aged parmesan

QUAIL RIPIENO
Whole roast quail, wild boar & sage stuffing, braised pearl barley, Jerusalem artichoke, quail jus gras

FILLET OF TURBOT MOUNTBATTEN
Inspired by the dish served at the wedding of Her Majesty
Queen Elizabeth II. Lemon, capers, sea herbs, white wine velouté

DESSERTS

QUAGLINO'S SAINT HONORE
Hazelnut mousseline, choux craquelin, butterscotch diplomat, caramelised puff pastry

DELICE
Pistachio & cherry delice, pistachio mousse, pistachio & vanilla sable, cherry yoghurt ice cream

GATEAUX (VG)
Pear & chocolate gateaux, spiced chocolate mousse, poached pear,
quince & vanilla compote, pear & vanilla ice cream

FROMAGE
Selection of French artisan cheeses, sunflower seed bread, apple chutney, seeded crackers

PETIT FOURS (VG)
Passionfruit pate de fruit

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.