



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)