



# QUAGLINO'S

## Private Dining Menu A

Lunch £52.00

Dinner £57.00

### Starters

Oak smoked salmon, traditional accompaniments

Duck liver parfait, Matbucha Moroccan chutney & Za'atar brioche

Jerusalem artichoke velouté, wild mushrooms, rosemary & camembert croquette

Hand chopped beef tartare, smoked rosemary aioli, sea salt crackers

### Mains

Thyme roasted chicken supreme, romanesco, smoked garlic, carrot purée, sauce suprême

Pan fried cod, herb crushed potatoes, brown shrimp & caper berry Grenobloise

Slow cooked short rib of beef, watercress, celery & shallot crumb

“Orzo Mantecato”, grilled king oyster mushroom, tête de Moine & truffle

### Desserts

Pistachio crème brûlée

Dark chocolate marquise, griottine

Rhubarb & custard

Fourme d'Ambert, Duchy crackers & quince

Please note for parties of up to 20 guests we ask you to choose either Menu A or B  
for your guests to order from on the day

For parties of 21 or more we kindly ask you to choose the same 1 starter, 1 main course and 1 dessert for the whole  
party to have and any guests with allergies/dietary requirements will of course be catered for separately



# QUAGLINO'S

## Private Dining Menu B

Lunch £62.00

Dinner £67.00

### Starters

Earl grey & orange cured salmon, dill oil, cucumber

Hand dived scallop tartare, green apple, daikon, Avruga caviar, crispy seaweed

Seared beef & pickled vegetable salad, horseradish cream, truffle dressing

Burrata, asparagus, red onion, charcoal wafer & puttanesca dressing

### Mains

Herefordshire beef fillet, Jerusalem artichokes, candied young carrots, confit shallots

Spiced honey glazed duck breast, cumin, orange & carrots mousseline, lemon preserve

Roasted stone bass, fennel purée, chilli & garlic, monks beard, sauce vierge

Truffle & goats cheese agnolotti, baby artichoke, pine nuts, parmesan emulsion

### Desserts

Apple & mascarpone fool, spiced crumble

Valrhona 70% chocolate fondant, Tonka bean ice cream

Coconut and mango panacotta

Cropwell Bishop Stilton, quince jelly, fruit & nut crackers

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