

THE
QUO VADIS



CHRISTMAS
MENUS



CHRISTMAS AT QUO VADIS

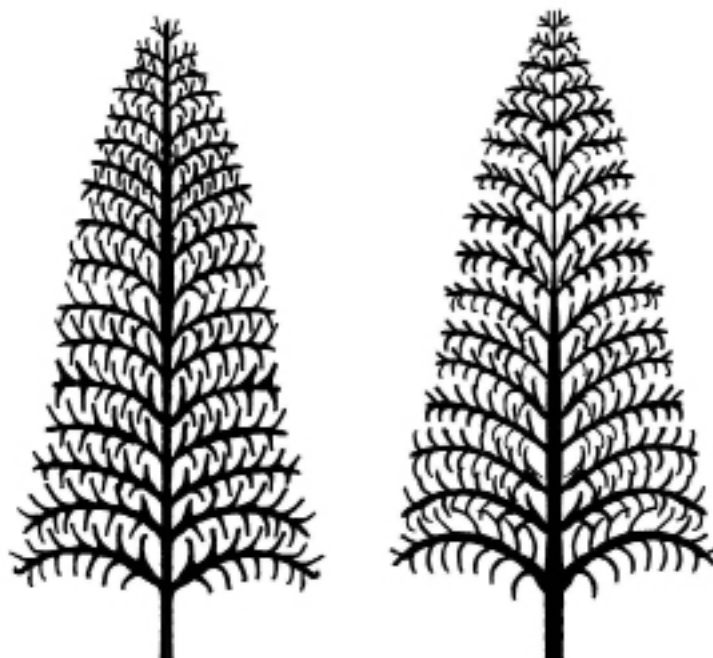


*Our Christmas menus are designed as festive feasts
with each course served for your party to share from large dishes placed in the centre of the table.*

Please select one feasting menu for the whole group.

Vegetarian, vegan or pescatarian guests are catered for separately.

*Should you wish to swap desserts between the menus, this is possible,
though please note that costs may vary.*



FESTIVE APERITIFS



qv aperitivo £8.5

seasonal bellini £9

sbagliato £12

Champagne

rené beaudouin blanc de blancs brut nv £70

pol roger brut réserve nv £95

r de ruinart brut nv (magnum) £250



PRE DINNER CANAPÉS

£9 for 3 per person *or* £12 for 4 per person

please choose from the following selection

‘panisse’

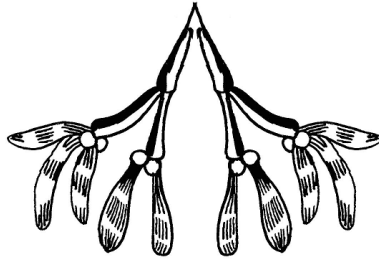
crab & mayonnaise toasts

chicken & duck liver pâté on crostini

artichoke, goat’s curd & olive crumb crostini

FESTIVE FEASTS

Please select one feasting menu for the whole party



£55 FEAST

baked salsify & parmesan
pear, hazelnut & comté salad
pork rillettes, pickles & toast

chicken pie
bowls of mash & sprout tops

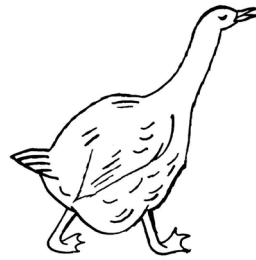
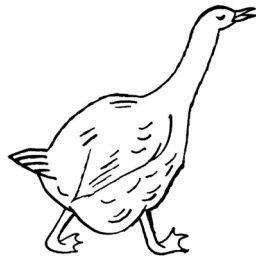
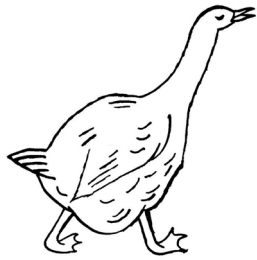
chocolate trifle

£65 FEAST

baked salsify & parmesan
pear, hazelnut & comté salad
smoked salmon, Coombeshead bread, lemon

roast loin of pork
pumpkin, celeriac & potato gratin, sprout tops

chocolate trifle



£75 CHRISTMAS FEAST

baked salsify & parmesan
pork rillettes, pickles & toast
smoked salmon, Coombeshead bread, lemon

roast breast of turkey
roast potatoes, stuffing, pigs in blankets, sprout tops & gravy
(our free range turkey has been boned & rolled)

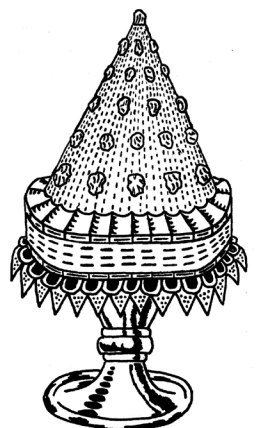
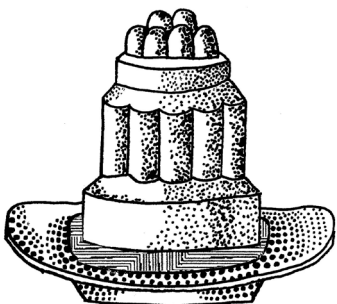
a whole steamed marmalade & ginger pudding,
custard & cream

£85 QV FEAST

baked salsify & parmesan
pear, hazelnut & comté salad
smoked salmon, Coombeshead bread, lemon

roast sirloin, horseradish & pickled walnuts
roast rosemary potatoes & sprout tops

a great tumble of almond meringues,
lemon curd, custard, cream & seasonal fruits,
purées & compotes



DIETARY REQUIREMENTS

*vegetarian, vegan or pescatarian guests are catered for separately
please confirm required numbers of each option in advance of your event*

PESCATARIAN MENU

£60

starter

smoked salmon, Coombeshead bread, lemon

main course

cod, olive oil mash & gremolada



VEGETARIAN MENU

£55

starter

comté, pear, quince & walnut salad

main course

pasta rolled and stuffed with pumpkin, ricotta, parmesan, spinach & sage



VEGAN MENU

£55

starter

fennel, bitter leaf, pear, quince & walnut salad

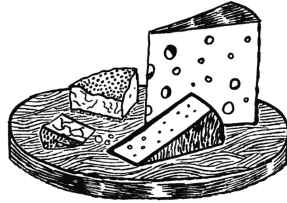
main course

pasta rolled and stuffed with pumpkin, spinach & sage

pudding

seasonal sorbet

CHEESE



british cheese, oat cakes & quince jelly £11 per plate

(serves 3-4 people)



coffee & truffles £5 per person

coffee & mince pies £6 per person

