



QUAGLINO'S

Private Dining Menu A

Lunch: £52.00

Dinner: £57.00

Starters

Harissa & peanut roasted aubergine, whipped coconut, buckwheat, black quinoa & lentil
London cured smoked salmon, horseradish cream, sourdough Melba

Shellfish bisque, saffron aioli crostini

Chicken liver parfait, bacon crumble, Muscat drunken raisins & orange salad, toasted brioche

Mains

Sea bream, tomato fondue, confit pepper crushed potatoes, sauce vierge

Duck leg, braised peas, grilled baby gem & morels

Chicken supreme, charred calçot onion, curried cauliflower, pickled mustard & tarragon

Watercress & pearl barley risotto primavera & toasted seeds

Seasonal Sides (automatically served)

Desserts

Crème brûlée

Rhubarb & fromage blanc charlotte, blood orange sorbet

Dark chocolate marquise

Frozen banana parfait, spiced honey ice cream

Tea, coffee & Petit fours

Please choose one menu for your party Parties of up to 17 can order from a choice on the night
Larger parties (18+) should choose the same starter, main & dessert for the entire party to dine from.
Please speak to our staff regarding your requirements on food allergies & intolerances before ordering



QUAGLINO'S

Private Dining Menu B

Lunch: £62.00

Dinner: £67.00

Starters

Tuna tartare, dill dressing

Beef carpaccio, pickled vegetable salad, truffle & parmesan

Baked celeriac royale, warm spring vegetable salad, quail egg, morel & hazelnut dressing

Earl grey & wakame cured salmon, salted lemon emulsion, keta

Mains

Provençal herb crusted lamb cannon, croquette, glazed heritage carrots

Pepper roasted beef rump, braised cheeks, glazed spring radishes

Roasted sea bass, grilled bok choy, clams & oyster emulsion

Spinach & goats cheese ravioli, fricassée printanière

Seasonal Sides (automatically served)

Desserts

Cheese selection, quince jam, fruit & nut crackers

Praline & salted caramel sphere

Gariguet strawberry, Tahitian vanilla panna cotta & champagne

Li-chu Weiss chocolate orange fondant, cointreau ice cream

Tea, coffee & Petit fours

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