

QUAGLINO'S

Christmas Day 2017

Adults £95 per person

Children £45 per person (up to 12 years)

STARTERS

Terrine of smoked duck, duck liver & savoy cabbage, raisin puree,
toasted sourdough

Confit salmon, sweet onion compote, crisp skin, keta & fennel

Squash ravioli, parmesan velouté, truffle

MAINS

Roast bronze turkey, chestnut & leg sausage roll, pigs in blankets

Pan fried cod loin, truffle gnocchi & red wine, curried parsnip

Wild mushroom & chestnut pithivier, baby spinach & pearl onion

SIDES

Buttered brussels sprouts, chestnuts & bacon

Spiced honey glazed roasted roots, goose fat roasted potatoes

DESSERTS

Chocolate and clementine “Buche de noel”

Xmas pudding “Cockspur” rum custard

Cropwell Bishop Stilton, fig, port and pear chutney

FOLLOWED BY

Mince pie & tea or coffee

For allergen ingredient information please ask a member of staff.

Please note however, that despite our best efforts traces of allergens may be present in our dishes.