

QUAGLINO'S

Mother's Day Evening Menu

£ 48, with a glass of champagne

STARTERS

Oak smoked salmon, traditional accompaniments

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

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

Jerusalem artichoke velouté, wild mushrooms, rosemary & camembert croquette

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

Sides

Spinach & mash

DESSERTS

Pistachio crème brûlée

Dark chocolate marquise, griottine

Rhubarb and custard

Fourme d'Ambert, Duchy crackers & quince