

QUAGLINO'S

Q DECADES:  
WILL YOUNG

30<sup>th</sup> of August, 2018

THREE COURSES WITH A GLASS OF CHAMPAGNE  
(PREMIUM SEATING)

£100.00

THREE COURSES WITH A COCKTAIL  
(STANDARD SEATING)

£85.00

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.

Discretionary 12.5% service charge will be applied to your bill

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## STARTERS

Duck liver parfait, brandy butter, cranberry chutney (served with brioche)  
Harissa & agave roasted aubergine, coconut cream, peanut & pulse tabbouleh  
Citrus salmon gravlax, pickled rhubarb & charred calamansi, baby gem  
Hand chopped beef tartare, 63C egg yolk, pickled baby beets, sea salt wafer

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## MAINS

Herefordshire beef fillet, sautéed wild mushrooms, Jerusalem artichoke purée & caramelised baby onions

Goats' cheese agnolotti, truffled parmesan cream, violet artichoke

Roasted Guinea fowl, morel sauce & sprouting broccoli

Pan fried stone bass, fennel purée, garlic, chilli & sea vegetables

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## SIDES

Wilted young spinach, Mousseline potato

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## DESSERTS

Valrhona 70% chocolate fondant, tonka bean ice cream

Rhubarb & custard tart, strawberry & rose ripple

Vanilla crème brûlée, shortcake crumb & white chocolate Chantilly

Kent Strawberry & fromage blanc Eton mess

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