

QUAGLINO'S

*NEW YEAR'S EVE MENU*

*Monday 31<sup>st</sup> December, 2018*

*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.*

*Amuse Bouche*

*STARTERS*

*Winter brassica salad, golden, raisins, capers & mint, chestnut*

*Roast scallops, curried parsnip, pomegranate & coriander salsa*

*Tuna & swordfish ceviche, compressed watermelon, Bloody Marry,  
avocado, Oscietra caviar*

*Cured foie gras ballotine, apple & mulled red wine puree, pain d'epice*

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*MAINS*

*Pan fried parmesan gnocchi, black garlic, salsify & Japanese  
artichoke, Alba truffle*

*Roast Cornish halibut, crab beignet, lobster velouté, brown shrimp & celeriac*

*Hay smoked Highland venison loin, walnut & cocoa nib crust,  
cumin spiced squash & young kale*

*Herefordshire beef fillet, braised oxtail pastilla, watercress purée, confit shallot,  
madeira & bone marrow jus*

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*Sides: Buttered spinach, Pomme mousseline*

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*DESSERTS*

*Guanaja chocolate delice, smoked hazelnut praline,  
'Bowmore' whisky ice cream*

*"Apple Snowball"- apple mousse, advocaat chantilly, caramel & spiced crumb*

*Poached cherries, pistachio & mocha gold bar*

*Truffle brie de Meaux, fig, port & pear chutney, fruit & nut cracker*

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*Coffee & petit fours*