



QUAGLINO'S

Group Saturday Brunch Menu

3 courses £52.00 per person

STARTERS

Eggs Florentine (v), Royale, Benedict *862/946/906 kcal*

Buttermilk pancakes, vanilla crème fraîche, berries, streaky bacon, maple syrup *566 kcal*

Glazed duck & watermelon salad, roasted cashew, black sesame, radish *345 kcal*

Braised pointed cabbage, salsify, herb oil, candied Roscoff onion (vg) *289 kcal*

MAINS

40-day dry aged rib-eye (*served medium rare*), béarnaise or peppercorn sauce
(£25 supplement) *1300 kcal*

Loch Duarte seared salmon, fennel & dill velouté, salmon roe, palourde clams, braised leek
516 kcal

Quaglino's winter truffle burger, shallot jam, black truffle mayo, streaky bacon,
smoked applewood cheddar *1647 kcal*

Pumpkin & ricotta tortelloni, sage beurre noisette, shaved chestnut, charred Ironbark
pumpkin (v/vg) *1230 kcal*

Side dishes available on request (from £6.00)

DESSERTS

Spiced caramel & vanilla crème brûlée, apple compote *706 kcal*

Pistachio & raspberry marquise, pistachio mousse, whipped ganache, raspberry & yoghurt
ice cream *598 kcal*

White Forest gateau, vanilla diplomat, cherry mousse, cherry Kirsch ice cream *675 kcal*

Cheese selection, quince jelly, grapes & seeded crackers (*£5 supplement*) *437 kcal*

Kindly note this is a sample menu and is subject to change.

For parties of 17 or more we kindly ask you to choose 1 starter, 1 main course and 1 dessert for the whole party to have and any guests with allergies/dietary requirements will of course be catered for separately.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Please be aware Quaglinos is a cashless venue.