



# *New Year's Eve Menu*

*31<sup>st</sup> of December 2024*

*£280 per person*

*AMUSE BOUCHE*

*STARTERS*

*Chicken liver parfait, green apple, roasted chestnut, toasted brioche*

*Quaglino's cocktail: Tiger prawns, Native Lobster, wild Atlantic prawns,  
Devon crab, avocado, apple & cucumber*

*Grilled hand dived scallop, lobster bisque, Devon crab beignet, lobster oil*

*Wild mushroom & winter truffle tartelette, black truffle cream (v)*

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. Adults need around 2000 kcal a day. Music charge £5 per person.

A discretionary 15% service charge will be applied to your final bill. We are a cashless venue.



QUAGLINO'S

*MAINS*

*Herefordshire dry aged beef Wellington, burnt butter pomme mousseline,  
grilled king oyster mushroom, caramelized shallot, sauce bordelaise*

*Pan roasted wild halibut, Beluga lentils, Scottish girolles, Matelote sauce,  
pancetta, salsify*

*Juniper smoked highland venison fillet, salt baked celeriac, blackberry  
ketchup, red wine jus*

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

*SIDES*

*Wilted baby leaf spinach, slow roasted garlic*

*Winter truffle pomme mousseline*

*DESSERTS*

*« Quaglino's @ Midnight » Nyangbo dark chocolate, caramel & whisky  
tart, honey ice cream*

*Chocolate brownie, raspberry & coconut (vg)*

*Irish cream gold finger tart*

*Selection of French artisan cheeses, fruit & cognac compote, poached pear,  
homemade fruit & nut crackers*

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