



QUAGLINO'S

Group Sunday Lunch Menu

3 Courses £49.00 per person

STARTERS

Line caught cod cassoulet, pancetta, bacon crisp, nduja butter *310 kcal*

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *543 kcal*

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

Chicken liver parfait, green apple, roasted chestnut, toasted brioche *505 kcal*

MAINS

Roasted corn-fed chicken breast, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus *1201 kcal*

Loch Duarte seared salmon, fennel & dill velouté, curried corn *813 kcal*

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

Roast 28-day aged Hereford beef rib eye, duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus *1116 kcal*

Side dishes available on request (from £7.00)

DESSERTS

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

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

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

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

Kindly note this is a sample menu, and it 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 Quaglino's is a cashless venue.