



QUAGLINO'S

Group Sunday Lunch Menu

3 Courses £49.00 per person

STARTERS

Citrus cured Loch Duarte salmon, whipped mascarpone, pea & dill velouté, basil oil *393 kcal*

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *672 kcal*

Confit heritage tomatoes, strawberry & Grand Marnier granita, roasted figs,
lemon verbena (vg) *258 kcal*

Chicken liver parfait, Madeira gel, mandarin, toasted brioche, beurre noisette *725 kcal*

MAINS

Roasted corn-fed chicken breast, duck fat potatoes, heritage carrots, sprouting broccoli,
Yorkshire pudding, roasting jus *1016 kcal*

Chargrilled loin of yellowfin tuna, caponata, salas Verde roasted Romano pepper *725 kcal*

Broad bean, garden pea & summer truffle trofie, 30-day aged parmesan, pea shoots (v/vg)
1016 kcal

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

Side dishes available on request (from £6.50)

DESSERTS

Lemon & Thyme Crème brûlée, lemon ganache, floral meringue (v) *706 kcal*

Passion fruit & coconut cheesecake tropical salsa, coconut caramel ice cream *598 kcal*

White chocolate & pistachio fondant creamed cheese ice cream (v) *816 kcal*

Cheese selection, quince jelly & seeded crackers *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.