



QUAGLINO'S

Group Saturday Brunch Menu

3 Courses £49.00 per person

STARTERS

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

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

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

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

MAINS

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

Chargrilled loin of yellowfin tuna, caponata, roasted Romano pepper, salsa verde, *725 kcal*

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

Broad bean, garden pea & summer truffle trofie, 30-day aged parmesan, pea shoots (v/vg)
1016 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 Quaglino's is a cashless venue.