



Q U A G L I N O ' S

EVENING STANDARD SAMPLE MENU

foie gras

terrine, campagne bread

prawn cocktail

atlantic prawns, baby gem and marie rose

chavignol crottin

goat's cheese, rocket and roasted tomatoes

duck leg

confit with orange and caraway sauce

sea bream

baked fillet, pesto, sauce vierge,
white coco beans and chorizo

cannelloni

wild mushrooms, spinach and ricotta with sautéed pumpkin

chocolate

fondant with vanilla ice cream

sticky toffee pudding

butterscotch sauce

cheesecake

baked citrus with berry compote

**3 courses for £20
including a glass of Perrier-Jouet champagne**

This offer is available exclusively to EROS Card Holders.
Please present your EROS Card when you arrive at the restaurant.

Available 5 January to 13 February 2009, subject to availability.
Includes VAT at 15%. A discretionary service charge of 12.5% will be added to your bill.