



QUAGLINO'S

## Private Dining

Fashionably glamorous and seldom out of style, Quaglino's has, over the decades welcomed people from every walk of life.

Giovanni Quaglino built the original private room at Quaglino's so that the then Prince of Wales could dine out in public without having to wear his white tie and tails. Since then the dress code has changed but the glamour and intimacy of the private dining rooms has not.

Both private rooms at Quaglino's are situated on the mezzanine level, overlooking the restaurant. The rooms can offer total seclusion and privacy with the use of blinds or they can be raised so that your guests can enjoy the theatre and atmosphere of the restaurant below.

Our private dining rooms can be reserved for breakfast, lunch, dinner, cocktail and canapé parties, presentations, meetings and product launches and can accommodate up to 44 seated or 60 standing.

We do not ask for any room hire to book the private dining rooms and currently we are not asking for a minimum spend. Please do have a look through the menus and feel free contact our events team for further information.

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# Private Dining Menus

Please choose one menu for your party

For those parties up to 30, you are able to choose on the day from a selection of three dishes for each course. Please pre-select the three dishes you would like to offer.

We ask that parties over 30 choose one starter, one main course and one dessert for the entire group

Special dietary requirements can be catered for with at least 24 hours notice

## Menu A

3 courses & coffee: £30.00

Available for lunch only

### starters

leek and potato soup, blue d'auvergne crumble  
pâté maison, celeriac rémoulade, cornichons, toasted brioche  
spiced salmon tartare, cucumber, crème fraîche

### main courses

Quaglino's fish pie, minted peas  
coq au vin, bourguignonne garnish, pommes mousseline  
fettuccini, wild mushrooms, wilted rocket & parmesan

### desserts

chocolate moelleux, vanilla bean ice cream  
baba au rhum, whipped cream  
rhubarb & apple crumble, crème anglaise

coffee

petits fours (£3 supplement)

## Menu B

3 courses & coffee: £38.00

Available for lunch or dinner

### starters

goat's cheese, pumpkin & sun blush tomato tart, herb leaf salad  
forman's smoked salmon, horseradish & pea shoots  
game pâté, cumberland sauce and toasted brioche

### main courses

braised rib of beef niçoise, scallion mash  
roast herb crusted cod fillet, leeks and caper butter  
fettuccini, wild mushrooms, wilted rocket & parmesan

### desserts

bread and butter pudding, apricots, custard  
chocolate moelleux, vanilla bean ice cream  
crème brûlée, madeleine

coffee

petits fours (£3 supplement)

*Please note that certain dishes may need to be substituted for larger groups in order to maintain quality of food and service.*

*Menus valid from Monday 4<sup>th</sup> January – Saturday 27<sup>th</sup> February 2010*

*Pan included at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill*

## Menu C

3 courses and coffee: £46.50

Available for lunch and dinner

### starters

goat's cheese, pumpkin, sun blush tomato and rocket salad  
foie gras terrine, fine green bean & walnut salad  
seared scallops, pancetta, sauce hollandaise  
smoked salmon, horseradish & pea shoots

### main courses

roast duck breast, braised chicory, fondant potato, sauce aigre doux  
whole baked sea bass, spinach, béarnaise sauce  
rib eye steak au poivre, frites maison  
wild mushroom cannelloni, pesto & herb salad

### desserts

chocolate moelleux, vanilla bean ice cream  
pavlova, winter fruits, double cream  
bread and butter pudding, apricots, custard  
french cheeses, walnut bread

### coffee

petits fours (£3 supplement)



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## Menu D

4 courses, coffee & petits fours: **£55.00**

Available for lunch or dinner

### starters

chicory & wild mushroom salad  
seared foie gras, granny smith apples, calvados jus  
quaglino's shellfish cocktail  
glazed rockefeller oysters

### main courses

assiette of duck, magret & confit, braised chicory, fondant potato, sauce aigre doux  
pan fried fillet of sea bass, spinach, pommes vapeur, champagne velouté  
grilled fillet of beef, béarnaise sauce, frites maison  
wild mushroom cannelloni, pesto & herb salad

### desserts

chocolate moelleux, vanilla bean ice cream  
pavlova, winter fruits, double cream  
bread and butter pudding, apricots, custard  
baba au rhum, whipped cream

### . chef's selection of cheeses

coffee & petits fours

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## Canapés

### Pre-dinner snacks - £6.50 per person

cheese batons, wasabi nuts, pommes pailles and pommes gaufrettes

### Pre-dinner canapé selection – 6 bites: £12.50 per person

cornish crab tian, green pea and guacamole

smoked salmon and crème fraîche blinis

carpaccio of beef, rocket, parmesan and truffle oil

### Meat & fish

carpaccio of beef, rocket, parmesan and truffle oil **£2.75**

mini hamburgers **£4.00**

foie gras ballotine, brioche and chutney **£3.00**

chicken and mushroom vol au vent **£2.75**

smoked salmon blinis, crème fraîche and caviar **£3.50**

mini salmon fishcake, tartare sauce **£2.75**

tuna burgers, guacamole & crème fraîche **£4.00**

sea bass tartare, wasabi & soy **£2.50**

mini fish and chip cones, tartare sauce **£3.50**

smoked trout, bacon, grapefruit & horseradish **£3.00**

### Crustacea

kunafa prawn, wasabi mayonnaise **£2.75**

scallop ceviche, venetian rice **£3.00**

rock oyster, shallot vinegar **£2.25**

lobster, wasabi & cucumber noodles **£4.50**

cornish crab tian, green pea and guacamole **£3.00**

### Vegetarian

leek and potato soup **£2.50**

caramelised sweet red onion & cheddar tartlet **£2.00**

truffle tortelloni, mushroom froth **£2.50**

tomato, pesto and mozzarella mini pizza **£2.00**

gougères au gruyère **£3.50**

quail egg, mushroom duxelle, puff pastry & hollandaise **£3.50**

### Sweet

mini pavlova, winter berries, double cream **£2.50**

lemon meringue tartlet **£2.00**

choux bun, chantilly & caramel **£2.00**

mini bread & butter pudding **£2.50**

chocolate truffles **£2.00**

