



QUAGLINO'S

Group Dining

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

Quaglino's is the perfect place for celebratory drinks and dining. Walking down the first staircase, one arrives at the cocktail bar, the ideal setting for sipping a classic martini or glass of Champagne. You can't help but make an entrance as you sweep down the iconic main staircase to the animated chatter of a big restaurant in full swing.

Quaglino's is a fabulous venue for large groups. We are able to seat your group together in the same area of the restaurant where you will be well looked after by our friendly and proficient team.

Please do have a look through the menus and feel free to contact our events team for more information

Tel: 020 7389 9619

Email: harrietj@danddlondon.com



Group Menus

The following menus are designed for groups of 14+ dining in the main restaurant

Please choose one menu for the entire party

Groups of up to 40 can order on the night from your chosen menu

We ask that parties over 40 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

Group Menu A

2 courses & coffee: £24.00

3 courses & coffee: £30.00

Available for lunch only

starters

pâté maison, celeriac remoulade, cornichons, toasted brioche
classic onion soup, gruyère crouton
watercress & endive salad, mustard & citrus dressing

main courses

grilled organic salmon, bois boudran, french beans & shallot salad
coq au vin, bourguignonne garnish, pommes mousseline
fettuccini, wild mushrooms, wilted rocket & parmesan

desserts

pavlova, winter berries, double cream
chocolate moelleux, vanilla bean ice cream
apple & rhubarb crumble, crème anglaise

coffee

petits fours (£3 supplement)

Group Menu B

3 courses & coffee: £34.00

Available for lunch or dinner

starters

goats cheese, pumpkin & sun blushed tomato tart, rocket salad
forman's smoked salmon, horseradish, pea shoots
portobello mushrooms, garlic & parsley, grilled brioche

main courses

crisp confit duck leg, red cabbage, pommes purée & bordelaise sauce
Quaglino's fish pie, minted peas
fettuccini, wild mushrooms, wilted rocket & parmesan

desserts

apple tarte tatin, crème fraiche
baba au rhum, whipped cream
crème brûlée

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 4th January – Saturday 27th February 2010

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



Group Menu C

3 courses and coffee: £42.00

Available for lunch or dinner

starters

foie gras terrine, fine green bean & walnut salad

seared scallops, pancetta, sauce hollandaise

Quaglino's shellfish cocktail

goats cheese, pumpkin & sun blushed tomato tart, rocket salad

main courses

caramelised duck breast, braised chicory, fondant potato, sauce aigre doux

braised rib of beef niçoise, scallion mash

fillet of sea bass, wilted spinach, champagne & chive velouté

wild mushroom cannelloni, pesto & herb salad

desserts

chocolate moelleux, vanilla bean ice cream

pavlova, winter fruits, double cream

bread and butter pudding

french cheeses, walnut bread

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 4th January – Saturday 27th February 2010

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

Group Menu D

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

Available for lunch or dinner

starters

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

main courses

roast loin of denham estate venison, red cabbage, fondant potato, peppercorn sauce
whole baked sea bass, spinach, béarnaise sauce
rib eye steak au poivre, frites maison
wild mushroom cannelloni, pesto & herb salad

desserts

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

chef's selection of cheeses

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 4th January – Saturday 27th February 2010

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