



QUAGLINO'S

## Fashionably Glamorous New Year's Eve Ball

Thursday 31<sup>st</sup> December 2009

### Menu

#### Canapés

Croustade of quail egg and mushroom, sauce hollandaise  
Cherry tomato à la Flamande  
Smoked duck breast, radish and celeriac rémoulade

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#### Starters

Gratin of lobster and scallop à la Parisienne, sauce Nantua  
Terrine of duck foie gras, fig chutney, brioche à tête  
H. Forman & Son 'London Cure' smoked salmon, Aquitaine Sevruga caviar and sour cream,  
grilled sourdough melba  
Salad of Secretts Farm beetroots, roast Rocamadour goats cheese, blood orange, watercress,  
walnuts and herbs

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#### Main Courses

Roast wild halibut, wilted spinach, saffron chateau potatoes, Champagne and chive velouté  
Tournedos 'Rossini', fine beans, gratin dauphinois, Madeira sauce  
Roast hen pheasant suprême, foie gras stuffed savoy cabbage, pommes macaire,  
calvados jus  
Wild and exotic mushroom risotto, black truffle and soft herb salad

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#### Cheese

Vacherin Mont d'Or, warm ratte potatoes, crisp apple wafers

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#### Desserts

Crêpes Suzette, Grand Marnier and cognac, vanilla ice cream  
Valrhona chocolate tart, crème fraîche  
Hazelnut and candied fruit iced parfait, Armagnac Agen prunes and orange  
Vanilla crème brûlée, warm Madeleine

Coffee and petits fours

Glass of Champagne at midnight

Live music throughout the night from Groove Machine until 1am and DJ set until 3am

Early sitting – 3 courses and a glass Champagne on arrival - £60

Late sitting – 5 courses, a cocktail on arrival and a glass of Champagne at midnight - £150

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