

## QUAGLINO'S CHAMPAGNE MENU

Head chef Konrad Inghelram has designed this menu to include a selection of classic dishes and seasonal favourites. All taste great washed down with a glass of bubbly!

2 courses and a glass of Piper Heidsieck Champagne £19.50

3 courses and a glass of Piper Heidsieck Champagne £24.50

### Side Dishes

pommes purée	3.75
pommes frites	3.65
tomato & shallot, balsamic vinegar	4.25
steamed charlottes and parsley	4.50
extra fine green beans	4.95
leaf spinach	4.95
rocket, shaved parmesan, olive oil & balsamic	5.75

To take advantage of this offer, tables must be booked in advance

This menu is available for lunch and for dinner from 4<sup>th</sup> January 2010 until 31<sup>st</sup> March 2010

**PIPER**  **HEIDSIECK**

Your bill will be left open for you to leave a tip at your discretion

For groups of 8 people or more, a discretionary service charge of 12.5% will be added.

Prices include VAT at prevailing rates. Quaglino's complies with the hospitality industry's voluntary code of practice.

### steak tartare

salade verte

### classic onion soup

gruyère croûte

### prawn cocktail

gem lettuce, marie rose sauce

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### rib of beef

seven hour braised, red wine, orange & olives, scallion mash

### Quaglino's fish pie

minted peas

### spinach & goats cheese ravioli

mixed mushroom & basil oil

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### pavlova

winter fruits, double cream

### bread and butter pudding

custard

### crepes suzette

grand marnier sauce, vanilla ice cream