

Quaglino's

Valentines Menu 2010

This menu is available for lunch and dinner on
Saturday 13th and Sunday 14th February 2010

3 courses
£37.50 per person

Lobster velouté, lobster & tarragon ravioli

Terrine of duck foie gras, Jerusalem artichoke, young leeks,
Périgord truffle vinaigrette

H. Forman & Son 'London Cure' smoked salmon, warm potato
blini, caviar & sour cream

Roast Crottin de Chavignol, wild chicory, watercress, frisée &
walnut oil dressing (v)

Coquilles St Jacques à la Parisienne

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Roast halibut, herb crust, champagne cabbage, saffron
potatoes, parsley velouté

Poached and roasted supreme of Goosenagh chicken,
ballotine of its leg, fondant potato, vin jaune & morel sauce

Fillet of beef Wellington, fine beans, pommes mousseline,
red wine & truffle sauce

Croustade of quail's egg, porcini duxelle, truffle, puff pastry,
sauce hollandaise, soft herb salad (v)

Raviolo of ragout of morels, salsify, Italian monks beard &
globe artichoke, mushroom & herb bouillon (v)

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Crêpes Suzette – for two to share

Warm Valrhona chocolate molleux, vanilla ice cream

Rhubarb crème brûlée, Madeleine de Commercy

Iced 'griottine' cherry & white chocolate soufflé, raspberry
coulis

Roquefort Papillon, Sauternes poached pear