



# QUAGLINO'S

## NEW YEARS EVE MENU

Early sitting: £60.00 per person (available 17:30 – 19:30)

Main sitting: £180.00 per person (available 19:45 – 23:30)

Bar Booking: £100.00 per couple – bottle of NV Veuve Cliquot 'Yellow Label', Brut & Canape selection

### Starters

Terrine of foie gras & confit duck, warm brioche  
Langoustine, celeriac royal, golden raisin, spiced langoustine cream  
Heritage beetroot, black truffle, goat's cheese & celery salad  
Szechuan seared Yellowfin tuna, watercress risotto

### Mains

Tournedos Rossini, foie gras, truffle & Madeira jus  
Smoked aubergine cannelloni, Provençal tian au pistou  
Roast wild bass, poached turnip & salsify, saffron sauce  
Roast venison, almond & cacao nib crust, parsnip purée

### Desserts

Chocolate fondant, salted honeycomb ice cream  
Green tea & pistachio frozen parfait, rice & almond sorbet  
Cropwell Bishop, compressed pear, port jelly, fruit & nut crackers  
Buttermilk panna cotta, blackberries, lemon "pain d'Espagne"

*Parties of up to 15 can order from a choice on the night*

*Larger parties (16+) should choose one starter, one main course and one dessert for the entire party to dine from.*