

QUAGLINO'S

Q Live Celebrates Luther Vandross

3 courses with a glass of Champagne, £52

Starters

Citrus salmon gravlax, pickled rhubarb, grilled baby gem
English green asparagus, fried soft boiled egg, sour cream & chives
Burrata, Nutbourne heritage tomatoes, pickled red onion, taggiasca olives
Scallop tartare, green apple, daikon, Avruga caviar, crispy seaweed

Mains

Truffle & goats' cheese agnolotti, baby artichoke, pine nuts, parmesan emulsion
Guinea fowl & morel casserole oven baked celeriac, grilled baby leeks
Pan fried cod, herb crushed potatoes, brown shrimp & caper berry grenobloise
Roasted rump of lamb, garden peas and mint, pointed cabbage, lemon curd

Sides

Spinach & mash

Desserts

Vanilla crème brûlée
Dark chocolate marquise, griottine
Gariguetto strawberry Eton mess
Fourme d'Ambert, Duchy crackers & quince

For allergen ingredient information please ask a member of staff.
Please note however, that despite our best efforts, traces of allergens may be present in our dishes.