

# quo vadis

## W I N T E R   P R I V A T E   D I N I N G

### H O W   T O   O R D E R

please select one of the following set or feasting menus for your party



you are welcome to pick & choose from across the menus to create your ideal menu with one option per course

please note that costs may vary according to the dishes that you select



we are very happy to cater for all dietary requirements  
though please note that these must be confirmed in advance of your event

please note that all of our menus are seasonal & subject to change

*please ask should you require a full list of allergens*



a service charge of 12.5% is applicable to all food & drinks

## A P E R I T I F S



### T H E Q V A P E R I T I V O

£8.5

champagne £14 ~ prosecco £8.5

seasonal bellini £9

negroni £10.5

# Champagne

rené beaudouin blanc de blancs brut nv £70

pol roger brut réserve nv £95

r de ruinart brut nv (magnum) £250



## P R E - D I N N E R C A N A P É S

£9 pp for 3

£12pp for 4

*please choose from the following*

crab mayonnaise on toast or baby gem

artichoke, goat's curd & mint crostini

baked salsify & parmesan

chicken liver pâté toasts



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## S E T M E N U S

*please select one menu for your whole party to share.  
vegetarian, vegan or pescatarian guests are catered for separately*

£45

beetroot & soft-boiled egg salad

·  
baked marinated chicken, pumpkin, fennel & black olives

·  
“crème brûlée”

£55

pear, hazelnut & comté salad

·  
rolled leg of lamb, spinach & chilli  
borlotti beans

·  
meringue, seasonal fruits, compotes & cream

£65

cured salmon, cucumber, mustard & dill

·  
venison, bitter leaves & pickled prunes  
rosemary roast potatoes

·  
QV almond tart  
with Jersey cream & caramelised apples

## F E A S T I N G

*the following menus are designed as 'feasting' style menus, with each course served on large dishes for your party to share. please select one menu for the whole party to share.*

£50

pork rillettes, pickles & bread  
beetroot & soft-boiled egg salad  
pear, hazelnut & comté salad

chicken pie  
mash & greens

chocolate trifle



£60

pork rillettes, pickles & bread  
pear, hazelnut & comté salad  
cured salmon & beetroot salad

loin of pork, borlotti beans & salsa verde  
seasonal greens

QV pistachio cake  
with Jersey cream & pink rhubarb

the QV feast  
£80

baked salsify & parmesan  
pork rillettes, pickles & bread  
pear, hazelnut & comté salad  
cured salmon, cucumber, mustard & dill

sirloin, pickled walnuts, horseradish & watercress  
rosemary roast potatoes

a tumble of meringues, curd, custard, cream  
& berry compotes



## MAIN COURSE FISH OPTIONS

*please choose one option for all pescatarian guests in your party*

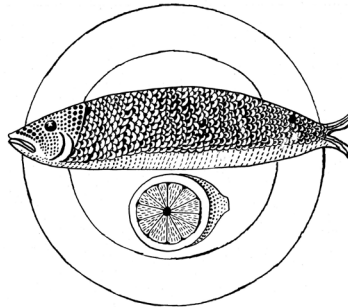
*please confirm required numbers in advance of your party*

herb crusted hake, parsley, olive, lemon & capers, new potatoes ~ £55pp

fillet of cured salmon with new potatoes & herb sauce ~ £60pp

feasting fillet of cured salmon with new potatoes & herb sauce ~ £70pp

a whole feasting fish, served on the bone, (brill or plaice), new potatoes ~£70pp



## VEGETARIAN MENU

*please confirm required numbers in advance of your party*

£45

pear, hazelnut & comté salad

rolled, stuffed pasta with winter vegetables, parmesan & herbs

## VEGAN MENU

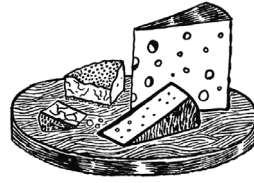
*please confirm required numbers in advance of your party*

£45

pumpkin, roast onion & bitter leaf salad with almonds & mint

cavatelli with winter vegetables, capers, garlic & herbs

# CHEESE



a selection of british cheeses

£11

(serves 2-3 people)



## PETIT FOURS

chocolate truffles £2.5 each

## COFFEE & TEA

£12/pot

(serves 6-8 people)

