

Autumn Winter 2026/27

Plated menu

TASTE

Introducing

Discover an inspired collection of three-course dinner menus, expertly designed to elevate your evening event at the QEII Centre. Crafted by Executive Head Chef - Danilo Barbagallo alongside Michelin Green Star Chef - Will Devlin, each menu delivers an exceptional dining experience that leaves a lasting impression on your guests. With distinctive styles to choose from, you can confidently select a menu that enhances your event and transforms dinner into a highlight of the occasion.

Italian-born Executive Head Chef Danilo Barbagallo brings extensive experience across both restaurant dining and large-scale event catering, delivering exceptional guest experiences at the QEII Centre. His modern European cuisine showcases bold, balanced flavours, crafted using the finest seasonal and locally sourced ingredients. Refined and elegant, Danilo's menus are designed to impress and seamlessly complement high-profile evening events.

Michelin Green Star Chef Will Devlin, founder of the Acre family of restaurants across Kent and Sussex - including the acclaimed The Small Holding - is renowned for his sustainability-led, farm-to-table philosophy. For **QEII Taste**, Will has created menus that reflect his creative flair and deep commitment to provenance, offering guests a distinctive dining experience rooted in innovation, integrity, and a meaningful connection between land and plate - ideal for those looking to truly elevate their event.



Deluxe menus

Created by Danilo Barbagallo





Starters

Beetroot Tart Tatin
Horseradish ice cream,
blackberries, burned onions

Cider Cured Trout
Green apple, fermented heritage carrots,
horseradish and carrot top pesto,
apple skin dust

Sliced Duck Breast
Spiced poached rhubarb, chestnut foam,
puffed black rice, rhubarb vinaigrette

Jerusalem Artichokes,
Leeks and Pear Salad
Winter leaves, black truffle

Seafood Salad
Bream ceviche, clams, mussels, squid,
butter beans, radicchio, chimichurri

Guinea Fowl
Smoked potato and truffle terrine,
pickled mushrooms, chicory salad,
toasted carlin peas



Main courses

Miso roasted Celeriac
Homemade umeboshi style fig, soy glazed shimeji, cavolo nero

Roasted Cod
Puy lentils and marmite, sea beet

Tellicherry Pepper Spiced Venison Fillet
Haunch pie, Hasselback squash, black garlic puree, black currant ‘capers’, beetroot jus

Agave Roasted Piccolo Parsnip, Leek & Pecorino tart
Burned pumpkin, rope mussels, vermouth jus

Poached Halibut with Chestnut Mousse
Caramelised salsify, apples, crispy kale, cauliflower mousse

Norfolk Black Chicken Supreme
Horseradish wing bon bon, treacle pressed thigh, grilled ceps, creamed celeriac, malbec jus



Desserts

Coffee and Chocolate Torte
Black sesame chantilly, banana gel, sesame brittle

Orange Cheesecake
Mandarin gel, citrus salad, pomegranate seeds, white chocolate puffed rice

Rhubarb and Custard
Shortbread ring, blackcurrant gel

Lapsang Tea Poached Pear
Chocolate mousse, blackberry gel, cinnamon crumble

Michelin menus

Created by Will Devlin





Starters

Artichoke | Kale | Onion
Fried Jerusalem artichokes,
winter kale & confit onion sauce

Scallop | Pumpkin | Pine
Hand-dived Orkney scallop, baked pumpkin,
sea buckthorn sauce & pine sauce

Rabbit | Leek | Truffle
Pressed wild rabbit terrine, confit leeks,
pickled onions & Wiltshire truffle

Baron Bigod | Plum | Brioche
Toasted brioche & Baron Bigod custard,
pickled plums

Trout | Beetroot | Fennel
Sea buckthorn-cured Hampshire trout,
baked beetroot & horseradish

Pigeon | Sweetcorn | Girolle
Smoked wild pigeon breast,
sweetcorn & mushroom compote



Main courses

Nettle | Sage | Feta
Vegan “feta” agnolotti pasta,
wild nettle pesto & fried English sage

Hake | Gooseberry | Samphire
Steamed hake, broccoli purée, fried
kalettes, barbecued hispi cabbage
& nasturtium

Lamb | Buckthorn | Nasturtium
Rump of Block Lamb, spiced lamb sausage,
buckthorn-braised carrot & carrot top
dressing

Monkfish | Leek | Butterbeans
Baked Cornish monkfish tail & slow-cooked
butter beans & grilled winter leeks

Venison | Mushroom | Lentils
Smoked wild venison, braised haunch
& wild mushroom & green lentil ragù

Partridge | Turnip | Elderberry
Roast wild partridge, tarragon mousse,
salt-baked turnip, elderberry balsamic
& black garlic



Desserts

Beetroot | Sorrel | Woodruff
Baked Cheltenham Beetroot Cake
with Sorrel + Woodruff Icing

Carrot | Buckwheat | Hogweed
Whipped cream cheese mousse with kuroda
carrot, hogweed & buckwheat crumble

Chocolate | Mushroom | Artichoke
Pump street chocolate mousse with salted
mushroom caramel & artichoke ice cream

Pear | Fig Leaf | Stichelton
Winter pear terrine with blackened
pear ketchup, fig leaf honey and
Stichelton cheese ice cream

Apple | Sunflower | Cicely
Kentish apple cake with toasted
sunflower seeds, Sweet Cicely cream

Cheese | Biscuits | Chutney
Hand-selected British cheeses with
oat biscuits and apple chutney

Wine list



Red

Anciens Temps Rouge 35.00
Vin du France, France

A full bodied red wine characterised by rich flavours of dark fruit, hints of pepper and gently spicy oak. Crafted from high quality grapes with a robust and well rounded taste.

Castellani Chianti Classico Riserva 41.00
Italy

Castellani Chianti Classico Riserva is a premium Tuscan red wine, typically made from 100% Sangiovese grapes grown in the historic Chianti Classico DOCG region. It is aged for at least 24 months, resulting in an intense ruby-red wine featuring notes of red cherry, violet, and earthy undertones.

The Stump Jump Shiraz 46.00
d'Arenberg, Australia

d'Arenberg The Stump Jump Shiraz is a beautifully balanced Australian red wine made from the finest Shiraz grapes. This wine showcases the signature d'Arenberg winemaking style, that's fruit-forward and well-structured, while still being accessible and easy to drink. With a deep ruby color, the wine has a nose of ripe black fruits, cherries, and a hint of vanilla.

Château Sainte Marie Red Supérieur 68.00
France

From a vineyard with clay, limestone, and gravel soil. A typical Bordeaux blend, with a skillful mix of Merlot, Cabernet Sauvignon, and Cabernet Franc. Long fermentation, lasting about 25-35 days, one year of aging in oak barrels, half of which are renewed each year. A deep vibrant purple colour and bursting with fresh berry fruit aromas of strawberry, raspberry and mulberry.

White

Anciens Temps Blanc 34.00
Vin de France 6/75, France

Aromatic on the nose with hints of green apples and Sauvignon Blanc characteristics On the palate it has good weight of fruit and beautifully balanced acidity that gives the wine a long, fresh, crisp finish.

Gavi DOCG Cantine Volpi 39.00
Piemonte, Italy

Made at the Volpi family estate in Tortona, Piemonte from Cortese vines planted in the central hilltops of the Gavi di Gavi district. Lemony dry wine with a perfumed mineral character, with aromas of peach and flowers, lingering hints of vanilla and soft-textured dry finish.

Sauvignon Blanc Whakapapa 45.00
New Zealand

From Auckland, Whakapapa is actually a blend of Sauvignon Blanc with a very small amount of Chardonnay and a tiny amount of Viognier (1.5%) to add character, softness and depth to this lovely wine. Lively and refreshing with lime and grapefruit, softened and slightly sweetened by flavours of pineapple and mango.

Chenin Blanc Reserve 61.00
Ken Forrester Wines, South Africa

An old-vine classic Chenin Blanc from Stellenbosch, South Africa's most prestigious winemaking region. These bush-trained vines, some over 50 years old, yield small berries packed with flavour. A beautifully layered white, full of ripe peach, baked apple and a gentle oak spice.

Rosé

Petit Rose 45.00
Ken Forrester Wines, South Africa

Ken Forrester Wines Petit Rosé is a deliciously crafted wine that boasts a bright, fresh, and crisp character. It is made from 100% Grenache grapes that have been carefully picked at the optimum ripeness. This wine has a beautiful pale pink hue and is bursting with notes of wild strawberries, watermelon and hints of rose petal.

Sparkling

Prosecco Via Vai 45.00
Italy

A lively, crisp, Prosecco with a delicate lemon character and an aromatic, dry, refreshing finish.

Champagne Gobillard 65.00
Champagne, France

Enjoyable and well-rounded, with aromas and flavours of baked Bramley apples. Lively and fun it is well-balanced and integrated it has freshness without sharpness.

Food with impact



Executive Head Chef Danilo Barbagallo and his team work tirelessly to incorporate regenerative and sustainable practices into every aspect of the QEII's culinary operation – from their low-waste approach to plant-based and free-from cooking, to use of regeneratively farmed meat, sustainably caught fish and low intervention wines.

For instance, our bread is **crafted from 100% Wildfarmed flour** that supports British regenerative farming practices, produced using a pesticide-free grain and our mackerel sourced from a Cornwall-based company supporting local fishermen.

Sustainability isn't something the QEII's culinary team just talk about, they are determined to make a difference - which is why all our desserts are 100% plant based.