

Spring Summer 2026

Plated menu



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

Heirloom Tomatoes

Lemon confit tomatoes, aubergine tartare, tomato water, lovage oil, plant base feta foam

Orkney Scallops

Orkney diver scallops, charred tenderstem broccoli, coconut milk and lime, pickled sea leaves

Venison

Juniper cured deer fillet, blackened squash, pickled cherries, grated horseradish, crispy buckwheat

Garden Peas

Pea taco, gooseberry custard, peas and asparagus salad, allium flower and sorrel leaves

Chalk Stream Trout

Liquorice salt cured Chalk Stream trout, kohlrabi, watercress puree, anchovy toast

Yorkshire Chicken

Confit chicken ancho chillies terrine, black bean mole, puffed black rice, padron peppers, pickled shallots

Main courses

Courgettes

Chargrilled courgettes and plant based camembert cannelloni, quinoa, romesco, yeast sauce

Hake

Hake fillet, new season potato anna, broadbean fricassee, nasturtium pesto, charred and pickled red onions

Yorkshire Chicken

Poached chicken supreme, fermented black garlic, caramelised maitake mushrooms, pea and confit thigh raviolo, mushroom jus

Artichoke

Hattingley sparkling slow roasted artichokes, summer herbs, soft whipped polenta, fava beans, summer truffle, rocket oil

Monkfish

Black olive paste roasted monkfish tail, yellow peas, basil and heirloom tomato provençal, caper berries, anchovies

Spring Lamb

Oxfordshire lamb rump, glazed slow cooked shoulder, blackened onion miso and aubergine mousse, potato galette, sorrel oil



Desserts

Strawberry & Vanilla Cheesecake

Yuzu gel, white chocolate crumble, fresh basil

Raspberry Mess

Raspberries, coconut yoghurt, coconut meringue

Cookies & Cream Frozen parfait

Dark chocolate brownie, 60% chocolate mousse

Lime Sponge

Green apple mousse, cucumber and wasabi jelly, sesame brittle

Michelin menus

Created by Will Devlin



Starters

Peas | Elderflower | Mint

Chilled new season pea soup with mint and elderflower dressing

Asparagus | Duck Egg | Chervil

Wye Valley asparagus and duck egg tart with Westcombe Cheddar cheese and smoked rapeseed dressing

Crab | Lettuce | Caviar

Dungeness white crab with butterhead lettuce, elderflower dressing and caviar

Tomato | Caper | Red Onion VE

Nutbourne tomatoes salad with pickled onions, basil, sourdough and capers

Trout | Fennel | Gooseberry

Cured and scorched Wiltshire trout with fermented gooseberries and fennel salad and buttermilk sauce

Ham | Pickles | Egg

Pressed ham hock with traditional piccalilli and free range quail eggs



Main courses

Courgette | Barley | Parsley

Roasted summer courgette with braised pearly barley, crispy kale and gremolata

Monkfish | Red Pepper | Basil

Baked monkfish with roasted red peppers, Charlotte potatoes and basil sauce

Chicken | Mushroom | Tarragon

Sutton Hoo Chicken with wild mushrooms, creamed potato and tarragon white wine sauce

Hake | Broad Bean | Parsley

Steamed hake with fresh peas and broad beans, potato gnocchi and parsley dressing

Lamb | Aubergine | Lettuce

Roasted lamb saddle with braised gem lettuce, baked English aubergine sauce, potato terrine

Beef | Nasturtium | Tomato

Roasted beef sirloin with beef fat fondant potato, Nutbourne tomatoes, smoked bone marrow and nasturtium sauce



Desserts

Oat | Buckthorn | Treacle

Classic treacle tart with buckthorn and creme fraiche

Chocolate | Cherry | Fig Leaf

Chocolate custard with cherries and fig leaf ice cream

Strawberry | Cream Cheese | Buckwheat

Kent strawberries with whipped cream cheese and buckwheat biscuit

Summer Berries | Garden Herbs ^{VE}

Summer fruit salad berries with garden herb sorbet

Gooseberry | Cicely | Shortbread

Poached gooseberries with sweet Cicely cream and shortbread

Cheese | Biscuits | Chutney

Hand selected British cheeses with oat biscuits and apple chutney



Wine list

Red

Anciens Temps Rouge
Vin du France, France

35.00

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
Italy

41.00

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
d’Arenberg, Australia

46.00

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
France

68.00

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
Vin de France 6/75, France

34.00

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
Piemonte, Italy

39.00

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
New Zealand

45.00

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
Ken Forrester Wines, South Africa

61.00

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
Ken Forrester Wines, South Africa

45.00

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
Italy

45.00

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

Champagne Gobillard
Champagne, France

65.00

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.