

WINE & PAIRINGS ESTATE-TO-GLASS-&-PLATE WINTER GOURMET DINING MENU

CANAPÉS SELECTION WITH A 125ml GLASS OF EXCEPTIONAL CUVÉE DU JOUR

CHEF'S AMUSE BOUCHE SELECTION - COLOURS & TASTES OF A HAMPSHIRE ESTATE

Tapioca Crisp | Pickled Beetroot | Rosary Goat's Cheese |
Jerusalem Artichoke | Balsamic Glaze | Raisinated Estate Grapes | Estate Orchard Apple (m) (mu) (sd)
Chicken Liver Parfait | Estate Blackberry | Garibaldi with Raisinated Estate Grapes | Brandy | Estate Pear (g) (m) (sd)

ESTATE PARKER HOUSE LOAF

Coated with Estate Fermented Honey & Wild Garlic | Rock Salt | Unsalted Whipped Butter (e) (g) (l) (m) (sd) (V)

STEAK TARTARE

Fillet of Beef | Capers | Cornichons | Shallots | Mustard | Egg Yolk | Onion Croûtes | Lemon | Vodka (e) (g) (l) (mu) (sd)

LOBSTER BISQUE WITH SMOKED KING PRAWN

Lobster Bisque | Smoked King Prawn | Cucumber & Apple Salsa (ce) (c) (f) (g) (l) (m) (mu) (sd)

AUTUMN TO WINTER FOREST FLAMBÉ

New Forest Wild Mushrooms | Flamed Cognac | Truffle Cream | Estate Pickled Blackberries (ce) (g) (m) (mu) (sd) (V)

CORONATION CHICKEN TERRINE

Coronation Chicken Terrine | Mango | Yoghurt | Golden Raisins | Crispy Onion | Apricot (ce) (m)

CHALK STREAM TROUT

Droxford Beetroot & Gin Cured Chalk Stream Trout | Saffron | Beetroot & Horseradish Dressing (e) (f) (g) (m)

BUTTERNUT SQUASH PITHIVIER

Butternut Squash Pithivier | Sage & Cauliflower Cheese | Garlic & Shallot | Roasted Leeks (ce) (e) (g) (m) (mu) (V)

TRUFFLED GUINEA FOWL & WOODLAND MUSHROOM RISOTTO

Truffle Oil | Guinea Fowl | Woodland Mushroom Risotto | Smoked Pancetta | Vine Tomatoes | Crispy Kale (ce) (m) (sd)

BEEF BOURGUIGNON & TRUFFLE POMME PURÉE

Braised Beef Cheek | Truffle Pomme Purée | Vegetables | Roscoff Onion | Pancetta (ce) (m) (sd)

STUFFED PAUPIETTE OF BRITISH TURKEY

Brussels Sprouts & Pancetta | Swede & Carrot | Pig in Blanket | Duck Fat Fondant Roast Potatoes | Pan Roasted Jus (ce) (m) (mu) (sd) (GF)

HAMPSHIRE BEEF WELLINGTON (FOR TWO, TO SHARE £20pp SUPPLEMENT)

Hampshire Beef (served pink) | Mushroom Duxelles | Smooth Paté | Rich Red Wine Jus | French Puff Pastry
Duck Fat Fondant Potato | Tenderstem Broccoli | Seasonal Vegetables with Pancetta (ce) (e) (g) (l) (m) (mu) (sd)

ROAST LOIN OF HAMPSHIRE PORK (SUNDAY LUNCH ONLY)

Roast Loin of Hampshire Pork | Crackling | Roasted Estate Apples | Duck Fat Fondant Roast Potatoes |
Seasonal Vegetables | Yorkshire Pudding Pan Roasted Gravy (ce) (e) (g) (l) (m) (mu) (sd)

QUOB PARK 75 ICED SORBET

Champagne Sorbet | Gin | Classic Cuvée | Smoke & Iced Bubbles (sd)

WHITE & DARK CHOCOLATE & PASSION FRUIT CRÉMEUX

Passion Fruit | Mango Chantilly Cream | Gold Leaf | Quob Park Rosé Gel | Chef's Surprise (e) (g) (l) (m) (sd)

APPLE TARTE FINE

Apple Tarte Fine | Estate-Made Vanilla Ice-Cream (e) (g) (m)

WARM CHOCOLATE FONDANT (ALLOW 20 MINUTES)

Warm Chocolate Fondant | Vanilla Ice Cream (e) (g) (m) (s) (V)

OPTIONAL EXTRA - ARTISAN CHEESE TROLLEY

YOUR CHOICE OF 4, 6, OR 8 AWARD-WINNING CHEESES - £20, £25 OR £32

Served with Artisanal Crackers and Seasonal Accompaniments to balance the Cheeses (g) (m) (mu) (n) (sd) (GFOA)

COFFEE & PETIT FOURS OR ESTATE MINCE PIES WITH BRANDY BUTTER

Complimentary Christmas Crackers Available Upon Request

Gourmand Tasting Menu - £125 | with Paired Wines - £215 | with Exceptional Paired Wines - £525

Tasting Menu - £95 | with Paired Wines - £135 | with Exceptional Paired Wines - £425

Renaissance Dining Table d'hôte Style - One Course - £35 | Two Courses - £55 | Three Courses - £70

Save with a Massive 20% Discount on all the above Gourmet Menu Pricing on Wednesday!

If you have any allergies or intolerances, please ask a member of staff for further information.
All prices include VAT at the current rate. A service charge of 12.5% will be added to the bill for non-members,
and for all tables of greater than six (including all members' tables). Gratuities are discretionary.



QUOB PARK
ESTATE, HOTEL AND SPA
VINEYARD · WINERY · ORCHARD · POTAGER

YOUR RETREAT FROM THE EVERYDAY & EXCEPTIONAL GOURMET EXPERIENCES

Wine & Pairings at Quob Park Estate
Open Lunch & Dinner, Wednesday-Sunday
Pre-booked, Private & Casual Dining, Tasting
Lounges & Piano Bar, Open Seven Days a Week
Cookery School, Monday-Tuesday

Our Estate-To-Glass-&-Plate Ethos

At Wine & Pairings the key ingredients in our Modern English, French-influenced Menus are supplied from our Estate, Local Partnered Farms, or via Our Quob Park at Home Brand, delivering Exceptional & Sustainable Fare.

Your Complimentary Glass of Exceptional Cuvée Du Jour From Our Exceptional Wine List

With over 10 Exceptional Sparkling Wines produced at Quob Park, typically aged for 5-6 years like the best vintage champagnes, all of our Tasting Menus include a Complimentary 125ml Glass of Exceptional Sparkling Du Jour, paired with Our Chef's Canapé Du Jour Selection to help you to Discover Our Range of Exceptional English Sparkling Wines. Our Team of Wine Experts will be happy to assist you in pairing Our Menus with Our Exceptional Wine List, featuring 1,000's of bottles and up to 150 wines by the glass.

A Price Range to Suit All Special Occasions

Our Tasting Menu is available from £95. Our Gourmand Tasting Menu is available from £125. Our Michelin-trained Chefs may also be able to accommodate Regular Diners, Vegetarians or Vegans with alternative dishes. A Children's Menu is available upon request at £35 for up to Three Courses. Gourmet Renaissance Dining is also available, for those with less time, from £35 for One Course, £55 for Two Courses, or £70 for Three Courses. Menus or Dishes marked with ☺ symbol are available as part of 24 Hour Room Service for Quob Park Residents (subject to a £10 Tray Charge).

Renaissance Dining Table d'hôte Style – Set Price Menu for One, Two, or Three Courses

Renaissance Dining is bookable by all Visitors, Residents, Members and Guests alike, but longer-term this type of dining is planned to be restricted to certain Categories of Membership and/or Residents only. Gourmet Renaissance Dining, served within the Wine & Pairings Restaurant, is restricted to dishes from the Wine & Pairings Estate-To-Glass-&-Plate Gourmet Dining Menu. The Quob Park Casual Classics and Sharing Boards below, as well as Our Exceptional Afternoon Tea, are also included as part of Our Renaissance Dining offering, but these are served in our Vineyard View or other Tasting Lounges, within Residents' Private Accommodation, or al fresco on The Terrace (weather permitting) – not within the Wine & Pairings Piano Bar or Restaurant.

WINE & PAIRINGS PIANO BAR NIBBLES ☺

CHEF'S SELECTION OF 3/5 CANAPÉS ☺ - £10/£15

QUOB PARK PARMESAN CRISPS ☺ - £7

ESTATE ARTISAN OR TRUFFLE FRIES ☺ - £7

QUOB PARK MARINATED MIXED OLIVES ☺ - £7

ARTISAN VEGETABLE CRISPS OR NUTS ☺ - £5

QUOB PARK GARDEN VEGETABLE CRUDITÉS ☺ - £7

QUOB PARK CASUAL CLASSICS ☺

LOBSTER BISQUE ☺ - £20

Lobster Bisque | Toasted Baguette | Aioli
(ce) (c) (f) (g) (l) (m) (mu) (sd)

QUOB PARK CLUB SANDWICH ☺ - £23

Roasted Chicken | Bacon | Brie | Rustic Sourdough Baguette |
Aioli | Caramelised Onion Lettuce | Fries
(g) (l) (m) (mu)

ENTRECÔTE STEAK SANDWICH ☺ - £25

Entrecôte Steak | Toasted Sourdough Bread | Gherkins |
Red Onion Marmalade | Mustard Mayonnaise | Fries
(e) (g) (l) (m) (mu)

CURRY KERALAN CAULIFLOWER & RED PEPPER ☺ - £16

Coconut Curry Sauce | Pilau Rice | Naan Bread
(ce) (g) (l) (mu) (n) (V) (VE)

Add Sliced Chicken Breast for £5 Supplement

QUOB PARK SHARING BOARDS

(Serves 2-4 People)

TRUFFLED PONT NEUF & ARTISAN BREADS - £25

Pont Neuf Potatoes | Truffle Slices | Truffle Seasoning | Truffle
Mayonnaise | Artisan Breads
(g) (e) (l) (m) (mu) (V) (VE) (GFOA)

QUOB PARK VINTNER'S PLATTER ☺ - £30

Baguette | Mature Cheddar Cheese | Stilton | Chicken Liver
Parfait | Pickled Onion | Pickled Red Cabbage | Celery |
Apple | Artisanal Chutney | Grapes
(e) (g) (l) (m) (mu)

CHEESE & CHARCUTERIE BOARD ☺ - £38

Chef's Selection of Five British, French or International Award-
Winning Cheeses | Specially Selected Meats | Pickles |
Cornichons | Artisan Breads | Artisanal Chutney |
Peter's Yard & Artisanal Toast Crackers
(ce) (e) (g) (l) (m) (mu) (GFOA)

EXCEPTIONAL AFTERNOON TEA - £45

Afternoon Tea typically from 15:00pm last seating at 16:30pm (subject to availability and pre-booking) with Paired Cups of Individual Teas or a Pot of Tea of Your Choice.

EXQUISITE PASTRIES INSPIRED BY OUR VINEYARD

Lemon Drizzle Cake | Quob Park Demi-Sec & Raspberry Jelly with Cream |
Strawberry Macaroon | Iced Lemon Parfait | White & Dark Chocolate Crèmeux

CLASSIC & RAISIN SCONES FROM OUR BAKERY

Warm Classic & Raisin Scone | Clotted Cream & Chef's Seasonal Preserves

INDULGENT AFTERNOON TEA FINGER SANDWICHES & SAVOURY TREATS, OPENED & REIMAGINED

Rare Roast Beef & Horseradish | Heritage Tomato & Goat's Curd | Smoked
Salmon, Egg & Beetroot Caviar | Smoked Chicken, Apricot & Brie |
Ploughman's Cheese Scone

All Visitors, Residents, Members and Guests are Welcome – Bon Appétit!

Dress code is smart casual. All Tasting Menus are Sample Menus, as courses may change daily to reflect market and seasonal influences. A service charge of 12.5% will be added to the bill for non-members and for all tables of greater than six (including all members' tables). Gratuities are discretionary. Supplement of £10 for Live Entertainment when pre-booked and provided. Stated live entertainment may have to change subject to availability and without notice.

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION

(ce) celery (c) crustaceans (e) egg (f) fish (g) gluten (l) lupin (m) milk (mo) molluscs (mu) mustard (n) nuts (p) peanuts (se) sesame seeds (s) soya (sd) sulphur dioxide (V) vegetarian (VOA) vegetarian option available (VE) vegan (GF) gluten free (GFOA) gluten free option available