

GREAT CELLAR 'WINE & PAIRINGS' SUGGESTIONS & RECOMMENDATIONS

We are currently finalising 'Suggested Pairings' for the 'Spring / Summer' Menus. In the meantime, a Wine flight 'Recommendation' to match Members' Individual Palates for this menu can be produced with advance notice.

Our 'Exceptional Sparkling' Wine flight, three still Wine flight options and Our 'Anthology' Wine flight are available to pair with this menu.

WINE FLIGHT EXCEPTIONAL SPARKLING

£65 Wine flight per person - 3 x 125ml per glass

Quob Park Blanc de Blancs 2015, Hampshire, England

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Quob Park Rosé Saignée 2015, Hampshire, England

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Quob Park 1120 Heritage Prestige Rosé 2018, Hampshire, England

WINE FLIGHT CLASSIC

£49 Wine flight per person - 3 x 125ml per glass

WINE FLIGHT PRESTIGE

£239 Wine flight per person - 3 x 125ml per glass

WINE FLIGHT EXCEPTIONAL

£799 Wine flight per person - 3 x 125ml per glass

WINE FLIGHT ANTHOLOGY

£450 Wine flight per person - 3 x 75ml per glass

Tasting Trio of Château d'Yquem vintages 2006, 2013, 2018

SEASONAL 7 COURSE DINNER MENU 'SPRING / SUMMER'

Visitors £90, Members & Guests £65

Chef's Table service is subject to a £30 Supplement per person, 2-person minimum, pre-booking, and is available Wednesday - Friday

HORS D'OEUVRES

125ml of any Quob Park Cuvée to taste, paired with Canapés

AMUSE BOUCHE - 'TASTES OF SPRING', BREADS, OLIVE OILS, BUTTER & SALTS

Chosen each day by our Michelin trained, Award-Winning Executive Chef Scott Garner to enhance your 'Wine & Pairings' experience

BETROOT & GIN CURED, DROXFORD CHALK STREAM TROUT

Beetroot & gin cured, Droxford chalk stream trout, pickled beetroot, watercress & horseradish

NEW SEASON ASPARAGUS

Crispy hen's egg, local cheddar, lemon & chives

PAN-FRIED CORNISH COD

Pan-fried Cornish cod, saffron potatoes with samphire & oyster butter

ROASTED ENGLISH LAMB

Roasted English lamb, served with a garlic & herb marinade with a Dijonnaise crust, minted peas and a potato & tomato terrine

STRAWBERRY & SORBET

New Forest strawberries & champagne sorbet

APPLE TARTE FINE

Apple tarte fine with New Forest ice-cream

COFFEE & PETIT FOURS

Our selection of teas & coffees with petit fours

OPTIONAL 'WINE & PAIRINGS' CHEESE PLATE

The very best artisanal British & International award-winning cheeses
£22 Supplement per person

SEASONAL 7 COURSE DINNER MENU
‘SPRING / SUMMER’



Food Allergies

Please be aware that our food may contain or come into contact with common allergens, such as celery, cereals containing gluten, crustaceans, dairy, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seed, shellfish, soya, sulphur dioxide, tree nuts or wheat. Our staff will be pleased to describe the ingredients of any of the dishes for you.

SEASONAL 7 COURSE DINNER MENU
‘SPRING / SUMMER’

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Optional Chef's Table service is subject to a £30 Supplement per person, 2-person minimum, pre-booking, and is available Wednesday - Friday



Prices are inclusive of VAT. Gratuities discretionary. These menus will change on a regular basis to bring you a variety of dishes that complement the season. Where items on the menu are a vegetarian choice these are indicated (v), additional vegetarian options are available on request. All our food is cooked to order so please allow for cooking time. Please note that Quob Park Estate is a non-smoking venue, however we have areas within the outside Terrace for customers who choose to smoke. Please ensure your mobile phone is set to silent mode as a courtesy to other customers. Most of the produce used in the preparation of the menu is obtained locally, from our Estate or from small specialist suppliers, to ensure the highest possible standards are maintained.