

WINE & PAIRINGS NEW YEAR'S EVE 7-COURSE MENU DINNER DANCE

£150.00

Members receive a complimentary bottle of Quob Park Classic Cuvée.

Arrival drinks from 7:00pm served in informal areas outside of the main restaurant. Exceptional Sparkling Fountain for Midnight Toast. The bar will remain open until 1:00am. Dress to impress with black-tie optional.

During dinner, a dancefloor for your enjoyment will be cleared (outside of the main restaurant opposite the bar, allowing you to keep your dining table for the whole evening). Music will be preselected to suit all generations and tastes.

10% Discretionary Service Charge – Only 5% Discretionary Service Charge for Great Cellar Wine Club Members. Additional Gratuities Optional. Due to the nature of this menu, full payment is required at the time of booking. Pre-orders are required as early as possible. Wine & Pairing Suggested Recommendations are subject to change due to the availability of rare vintages.

GREAT CELLAR 'WINE & PAIRINGS' SUGGESTED RECOMMENDATIONS

Our 'Exceptional Sparkling' Wine flight, three still Wine flight options and Our 'Anthology' Wine flight are available to pair with this menu. All wine flights are 3 x 125ml glasses per person unless otherwise stated.

Wine Flight Exceptional Sparkling £65.00
2015 Quob Park Blanc de Blancs, Hampshire, England
2015 Quob Park Rosé Saignée, Hampshire, England
2018 Quob Park 1120 Heritage Prestige Rosé, Hampshire, England

Wine Flight Classic £52.00
2021 Châteauneuf-du-Pape blanc, Domaine de Beurenard, Rhone, France
2017 Conterno Fantino 'Mosconi Vigna Ped' Barolo DOCG, Italy
1997 Chateau Rieussec Sauternes, Bordeaux, France

Wine Flight Prestige £240.00
2008 Taittinger Comtes de Champagne Blanc de Blancs Brut, Champagne, France
1985 Chateau Palmer, Margaux, France
N.V. Chateau d'Yquem, Sauternes No.3, France

Wine Flight Exceptional £490.00
2008 Dom Perignon Brut, Champagne, France
2011 Chateau Latour, Pauillac, France
1976 Chateau D'Yquem, 1er Grand Cru Classé Supérieur, Sauternes, Bordeaux, France

Wine Flight Anthology £450.00
3 x 75ml per glass - Tasting Trio of Chateau d'Yquem Vintages 2006, 2013, 2018

HORS D'OEUVRES

Canapés Paired with Exceptional Sparkling

Canapés paired with a 125ml glass of one of our Exceptional English Sparkling Wines.

AMUSE BOUCHE

Amuse Bouche, Breads, Olive Oils, Butter & Salts

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

STARTER

New Year Wild Mushroom Salad

Salad of new forest mushrooms, truffle tagliatelle, pink fur potatoes, pumpkin seed granola with apple from Quob Park's orchard when available.

MAIN

Fillet of Scotch Beef

Fillet Of Scotch Beef, shallot tart, butternut squash, celeriac and roasted garlic.

Wild Mushroom & Cranberry Wellington

Wild Mushroom & Cranberry Wellington, with seasonal accompaniments

SORBET

Strawberries & Champagne Sorbet

New Forest champagne sorbet and strawberries.

CHEESE

Taste of Cheese

Tête de Moine flowers plus three of the very best artisan British, French and International award-winning cheeses. Additional cheeses available.

DESSERT

Warm Chocolate Fudge Fondant

Warm chocolate fudge fondant with vanilla ice cream and raspberry puree.

COFFEE & PETIT FOURS

Your Choice of Coffee with Petit Fours

Coffee or Tea and Your choice of either Chef's Selection of Petit Fours, Slice of Lemon Cake or Festive Mince Pie served with Brandy Butter.