



QUOB PARK SEASONAL MENUS

These menus will change on a regular basis to bring you a variety of dishes that complement the changing seasons. Additional Vegetarian and / or Vegan options are available on request.

Most of the ingredients used in our Seasonal Menus are supplied by our own '**Quob Park Estate Free Range and Organic**' brand, which is also available to meet all of your free range and organic food delivery needs, with weekly deliveries direct to your door.

www.FreeRangeandOrganic.co.uk

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. Most of the produce used in the preparation of the menu is obtained locally, or nationally, from small specialist suppliers.

Our set seasonal menus are available for lunch and dinner Monday - Wednesday, and for lunch and early evening until 6:30pm Thursday - Friday.

10% Discretionary Service Charge will be added at the Old House Hotel and Quob Park Estate locations - Only 5% Discretionary Service Charge for Quob Park Wine & Dining Club Members. Additional Gratuities Optional.

For group bookings, pre-orders are normally required seven days prior to the event for Starters and Mains. Deposit required to secure initial booking, full payment seven days prior to the dining.

SPRING SEASON SET MENU

2 Courses £32.00

Members - £29.00

3 Courses £38.00

Members - £33.00

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Our set menu is available for lunch and dinner Monday - Wednesday, and for lunch and early evening until 6:30pm Thursday - Sunday.

10% Discretionary Service Charge will be added at the Old House Hotel and Quob Park Estate locations - Only 5% Discretionary Service Charge for Quob Park Wine & Dining Club Members. Additional Gratuities Optional.

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Our more extensive Cheese Board and Dessert Menu is available upon request on the day of your meal.

STARTERS

Soup du Jour

Chef's Soup of the day, made using the best seasonal ingredients, served with artisan bread or croutons.

Coronation Chicken Terrine

Coronation Chicken Terrine with Mango, Yoghurt, Golden Raisins, Crispy Onion & Apricot.

New Season Asparagus

Fresh New Season Asparagus with a Free Range Hen's Egg, Local Hampshire Cheddar, with Lemon & Chives.

Crispy Red Mullet

Crispy Breaded Red Mullet with a Classic French Niçoise Garnish.

MAINS

Warm Chicken Caesar Salad

Warm Chicken Caesar Salad, with a Garlic & Herb Marinade, Charred Baby Gem Lettuce, Tempura Anchovies, Parmesan & Smoked Pancetta.

Crispy Pork Belly

Crispy Pork Belly, served with a Chimichurri dressing, roasted salsify, chorizo herb potatoes, apple & peas.

Open Fish Pie

Roasted loin of Hake, smoked haddock & crayfish Open Fish Pie topped with spring onion, mash, served with Dijon and dill.

Pasta Primavera

Spring Primavera vegetable pasta, served with rocket pesto, pine nuts, sweet chilli & red pepper mousse.

DESSERTS

Lemon Meringue Pie

Lemon meringue pie topped with torched meringue, blueberries & raspberries.

Paris Brest

Paris Brest with Strawberries, Chantilly cream & toasted almonds.

Chocolate Ganache Tart

Smooth rich Chocolate tart served with toffee cream and toasted walnuts.

EXTRAS

Assiette of vegetables..... £6.50
Assiette of vegetables, new potatoes or pomme puree.

Garden Salad..... £9.00
Garden Salad, locally sourced and/or from Quob Park's own Potager.

Triple Cooked Pont Neuf Potatoes£6.00
Triple-cooked Pont Neuf potatoes.

Your Choice of Coffee with Petit Fours.....£5.95
Coffee or Tea and Your choice of either Chef's Selection of Petit Fours or Festive Mince Pie served with Brandy Butter.