FAMILY STYLE SUNDAY LUNCH QUOB PARK SEASONAL MENUS

SERVED SUNDAYS FROM 12:30

QUOB PARK FAMILY STYLE SUNDAY LUNCHES ARE ONLY AVAILABLE IN WICKHAM SQUARE CASUAL DINING LOCATIONS, UNLESS AN EVENT OR GROUP BOOKING HAS BEEN PRE-AGREED AT OUR ESTATE.

Our Seasonal Menus change on a regular basis to bring you a variety of dishes that complement the changing seasons, therefore this is a Sample Menu only.

Additional Vegetarian and / or Vegan options are available on request.

SET MENU OPTIONS

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.

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 dining.

STARTERS

Soup du Jour Chef's Soup of the day using the best seasonal ingredients.

Poached Hen's Egg En Meurette

Poached Hen's egg, en meurette, serrano, croutons, cabernet sauvignon.

Artisan Scotch Egg and Piccalilli Salad£4.00 Warm artisan Scotch Egg with chorizo, piccalilli salad served with sourdough crackers.

MAINS

All Sunday Lunch Mains come Family Style with a generous central serving of Duck Fat Roast Potates, Vegetables, Yorkshire Puddings and Pan Roasted Gravy.

- Marinated Half Roast Chicken on the Bone, with Sage & Onion Bread Sauce.
- Roast British Beef with a rosemary, thyme and mustard crust (served pink).
- Slow Roast Loin of Hampshire Pork served with Crackling and apple.
- A Vegan or Vegetarian Sunday Roast option is always available upon request.

DESSERTS

Sticky Toffee Pudding

A traditional English moist Sticky Toffee Pudding topped with Toffee Sauce served with vanilla ice cream.

Treacle Syrup Sponge

A moist buttery Syrup Sponge cake, topped with Treacle Syrup and served with custard.

Chocolate Orange Torte

Smooth Chocolate Orange Torte cake with layers of sponge and chocolate mousse, served with raspberry coulis.

Your Choice of New Forest Ice Creams

Your Choice of two or three scoops from our range of flavours of New Forest Ice Cream.

English, French and Guest Cheeseboard......£6.00

English, French & Guest international award-winning cheeseboard based on Chef's selection of three cheeses served with artisan chutneys/preserves, cornichons, and sourdough crackers.

EXTRAS

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.