



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.

WINE & PAIRINGS SPRING SEASON 7-COURSE MENU

£110.00

Members - £85.00

Our 7-Course Tasting Menu is only available for a two Person Minimum and for the whole table. 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. 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 £57.00

2018 Riesling Grand Cru Clos St Landelin, Muré, Alsace, France

2019 Chateau Haut Bages Liberal, Bordeaux, France

2016 Reichsrat Von Buhl Ungeheuer Riesling Auslese, Germany

Wine Flight Prestige £110.00

2020 Chassagne-Montrachet blanc, Thomas Morey, Burgundy, France

2015 Brunello di Montalcino, Riserva Pianrosso Santa Caterina

d'Oro, Ciacci Piccolomini d'Aragona, DOCG, Italy

1993 Crown Estates Tokaji Aszu 5 Puttonyos Tokaji, Hungary

Wine Flight Exceptional £300.00

1997 Joseph Drouhin Chassagne Montrachet, Cote de Beaune, France

1983 Chateau Haut-Brion, Pessac-Leognan, Bordeaux, France

2009 Chateau D'yquem, 1er Grand Cru Classé Supérieur, Sauternes, Bordeaux, France

Wine Flight Anthology £450.00

3 x 75ml per glass - Tasting Trio of Château d'Yquem Vintages 2006, 2013, 2018

HORS D'OEUVRES / 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, this Amuse Bouche is paired with our compliments with a 125ml glass of one of our Exceptional English Sparkling Wines.

STARTER

Coronation Chicken Terrine

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

SALAD

New Season Asparagus

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

FISH

Chalk Steam Trout

Beetroot & Gin Cured Chalk Stream Trout with saffron, beetroot & horseradish dressing.

MAIN

6oz Fillet of Hampshire Beef

6oz Fillet of Hampshire Beef, served with artichoke, asparagus, feves, truffle mash, and a salsa verde shallot tart.

SORBET

Strawberries & Champagne Sorbet

New Forest champagne sorbet and strawberries.

OPTIONAL CHEESE

'Wine & Pairings' Cheese Plate

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

DESSERT

Chocolate Fudge Fondant

Warm chocolate fudge fondant, vanilla ice cream.

COFFEE & PETIT FOURS

Your Choice of Coffee with Petit Fours

Coffee and Chefs Selection of Petit Fours.

Pot of Tea with Petit Fours or Lemon Cake

Pot of Tea with Your choice of Petit Fours or Lemon Cake.