



QUOB PARK
ESTATE, HOTEL AND SPA

YOUR RETREAT FROM THE EVERYDAY & EXCEPTIONAL GOURMET EXPERIENCES

TABLE D'HÔTE MENU

4 COURSE TASTING MENU WITH A COMPLIMENTARY GLASS OF EXCEPTIONAL SPARKLING £60 PER PERSON OR 5 COURSE WITH DESSERT OR CHEESE £75 PER PERSON (SUNDAY LUNCH £49 FOR 4 OR £60 FOR 5 COURSES)

OUR GOURMET DINING PHILOSOPHY

Following our Estate-To-Glass-&-Plate ethos, most ingredients in our Modern English, French-influenced Menus are supplied by our own Estate or via our Quob Park at Home brand, with our supply chain partners delivering Exceptional & Sustainable Fare.

Our Michelin-trained Chefs will accommodate additional Vegetarian or Vegan dishes on request, as well as alternative Dishes for our Regular Diners.

COMPLIMENTARY 125ML GLASS OF QUOB PARK EXCEPTIONAL SPARKLING DU JOUR

PARKER HOUSE LOAF COATED WITH ESTATE FERMENTED HONEY, WILD GARLIC & ROCK SALT

STARTERS

STEAK TARTARE

Fillet of Beef | Capers | Cornichons | Shallots | Mustard | Egg Yolk | Onion Croûtes | Lemon | Vodka

FOREST MUSHROOMS & TRUFFLE ON BRIOCHE

New Forest Wild Mushrooms | Truffle | Crisp Brioche Toast | Garlic & Rosary Goat's Cheese Flowers

LOBSTER BISQUE WITH SMOKED KING PRAWN

Lobster Bisque | Smoked King Prawn | Cucumber & Apple Salsa

HAMPSHIRE PORK & CHICKEN TERRINE

Hampshire Pork & Chicken | Artisan Chutney | Estate Apple | Honey & Mustard

MAINS

ROASTED BREAST OF GUINEA FOWL

Guinea Fowl | Parsnip Purée | Duck Fat Fondant Potatoes | Estate Pickled Blackberries | Parkin

SEARED FILLET OF COD

Smoked Haddock | Crispy Kale | Sweetcorn Saffron & Clam Chowder

BUTTERNUT SQUASH PITHIVIER

Sage & Cauliflower Cheese | Garlic & Shallot Purée | Roasted Leeks

OPTIONAL DESSERTS & CHEESE

LEMON PANACOTTA TART

Lemon | Panacotta | Warm Butterscotch Custard

DARK CHOCOLATE & PASSION FRUIT CRÉMEUX

Passion Fruit | Mango Chantilly Cream | Gold Leaf | Quob Park Rosé Gel

FLAMED CRÊPE SUZETTE WITH VANILLA ICE CREAM

Crêpes | Orange Emulsion | Grand Marnier

CHEF'S SELECTION OF 5 AWARD-WINNING CHEESES

(£5 Supplement as Dessert or £22 as an Additional Course)

Chef's Selection of Five British, French or International Award-Winning Cheeses including Tête de Moine Flowers | Peter's Yard & Artisanal Toast Crackers | Artisanal Chutney | Grapes | Cornichons

COFFEE & PETIT FOURS

SIDES £7

Estate Garden Salad with Buttermilk Dressing (ce) (m) (GF) (V), Stealth Fries or Triple-Cooked Pont Neuf Potatoes (g) (e) (l) (m) (mu) (V) (VE) (GFOA), Truffle Pomme Purée (m) (GF) (V)
(ce) celery (g) gluten (c) crustaceans (e) egg (f) fish (l) lupin (m) milk (mo) molluscs (mu) mustard (n) nuts (p) peanuts (se) sesame seeds (s) soya (sd) sulphur dioxide
(V) vegetarian (VOA) vegetarian option available (VE) vegan (GF) gluten free (GFOA) gluten free option available

All Visitors, Members and Guests are Welcome!

Dress code is smart casual, service is included for premium members and gratuities are discretionary.

If you have any allergies or intolerances, please ask a member of staff for further information.

All prices include VAT at the current rate. A service charge of 12.5% will be added to the bill for non-premium members, and for all tables (including all members) of greater than six.

WINE & PAIRINGS MENU GOURMAND

**9 COURSE GOURMAND TASTING MENU
FROM ESTATE-TO-GLASS-&-PLATE £120 PER PERSON
OR £195 PER PERSON WITH WINE PAIRINGS**

*9 Course Gourmand Tasting Menu is a Sample Menu Only,
as Each Individual Course is Subject to Change Daily
to Reflect Market & Seasonal Influences.*

OUR WINE & PAIRING PHILOSOPHY

*All Menu Courses can be Paired with Our Exceptional Wine List
with 1,500+ bottles, and 150+ wines by the glass,
for every individual palate to enjoy.*

*All Menu Courses can be Exceptionally Paired for £75 with
3x125ml Glasses of Quob Park 1120 Heritage Rosé (worth £120)
OR 1x125ml of Quob Park 1120 Heritage Rosé plus
£75 Tasting Card Credit to use with Sommelier Expert
Guidance to Discover Your Individual Palate, by
Sampling Multiple Wines to find the Perfect
New or Old World Pairing for Each Course!*

Bon Appétit!

ESTATE CANAPÉS PAIRED WITH QUOB PARK EXCEPTIONAL SPARKLING DU JOUR

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COLOURS & TASTES

OF A HAMPSHIRE ESTATE

Tapioca Crisp | Pickled Beetroot | Rosary Goat's Cheese |
Jerusalem Artichoke | Balsamic Glaze |
Estate Orchard Apple

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PARKER HOUSE LOAF COATED WITH ESTATE FERMENTED HONEY, WILD GARLIC & ROCK SALT

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THE AUTUMN FOREST FLAMBÉ

New Forest Wild Mushrooms | Flamed Cognac |
Truffle Cream | Estate Pickled Blackberries

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RHUBARB TWO WAYS

Rhubarb Sorbet | Star Anise | Rhubarb & Almond Tart

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LOIN OF

SOUTH DOWNS LAMB

Gruyère Crust | Tomato & Potato Terrine | Shallot Purée |
Port Wine Jus

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HOT & COLD

AWARD-WINNING CHEESES

Rosary Gougères (Goat's Cheese) | Montagnolo Affine (Blue) |
Black Bomber (Cheddar) | Tête de Moine Flowers | Peter's Yard & Artisanal
Toast Crackers | Artisanal Chutney | Sauternes Jelly | Grapes

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DARK CHOCOLATE &

PASSION FRUIT CRÉMEUX

Passion Fruit | Mango Chantilly Cream | Gold Leaf |
Quob Park Rosé Gel

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COFFEE & PETIT FOURS