



# quo vadis

## AUTUMN PRIVATE DINING

### HOW TO ORDER

please select one of the following set or feasting menus for your party



you are welcome to pick & choose from across the menus to create your ideal menu with one option per course

please note that costs may vary according to the dishes that you select



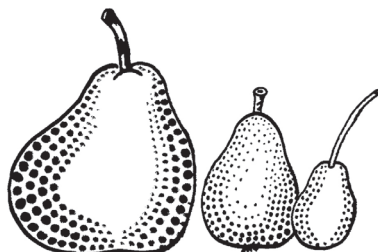
we are very happy to cater for all dietary requirements  
though please note that these must be confirmed in advance of your event

please note that all of our menus are seasonal & subject to change

*please ask should you require a full list of allergens*



a service charge of 12.5% is applicable to all food & drinks



## A P E R I T I F S



### T H E   Q V   A P E R I T I V O

£8.5

champagne £14 ~ prosecco £8.5

seasonal bellini £9

negroni £10.5

# Champagne

rené beaudouin blanc de blancs brut nv £70

pol roger brut réserve nv £95

r de ruinart brut nv (magnum) £250



## P R E - D I N N E R   C A N A P É S

£9 pp for 3

£12pp for 4

*please choose from the following*

crab mayonnaise on toast or baby gem

artichoke, goat's curd & mint crostini

‘panisse’

chickpea puree on baby gem



## S E T M E N U S

*please select one menu for your whole party to share.  
vegetarian, vegan or pescatarian guests are catered for separately*

£45

beetroot & soft- boiled egg salad

·  
baked marinated chicken, pumpkin, onion & herbs

·  
buttermilk pudding, lemon curd & preserves

£55

bitter leaves, 'Graceburn' feta & celery salad

·  
loin of pork, borlotti beans & salsa verde  
seasonal greens

·  
hazelnut meringue, seasonal fruits, compotes & cream

£65

stracciatella, roast fennel & aubergine

·  
sirloin, pickled walnuts, horseradish & watercress  
rosemary roast potatoes

·  
QV almond tart  
with Jersey cream & caramelised apples



## FEASTING

*the following menus are designed as 'feasting' style menus, with each course served on large dishes for your party to share. please select one menu for the whole party to share.*



£50

pork rillettes, pickles & bread  
beetroot & soft-boiled egg salad  
bitter leaves 'Graceburn' feta & fennel salad



chicken pie  
mash & greens



chocolate trifle



£60

pork rillettes, pickles & bread  
bitter leaves, 'Graceburn' feta & fennel salad  
cured salmon & beetroot salad



loin of pork, borlotti beans & salsa verde  
seasonal greens



QV pistachio cake  
with Jersey cream & plums



the QV feast  
£70

pork rillettes, pickles & bread  
bitter leaves, 'Graceburn' feta & celery salad  
cured salmon & beetroot salad  
stracciatella, fennel & aubergine



sirloin, pickled walnuts, horseradish & watercress  
rosemary roast potatoes

a tumble of meringues, fruit curd, custard, cream  
& berry compotes



## MAIN COURSE FISH OPTIONS

*please choose one option for all pescatarian guests in your party*

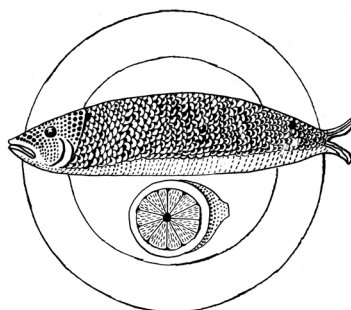
*please confirm required numbers in advance of your party*

cod, olive oil mash & gremolada ~ £45pp

herb crusted hake, parsley, olive, lemon & capers, new potatoes ~ £55pp

feasting fillet of cured salmon with new potatoes ~ £70pp

a whole feasting fish, served on the bone, (brill or plaice), new potatoes ~£70pp



## VEGETARIAN MENU

*please confirm required numbers in advance of your party*

£45

bitter leaves, 'Graceburn' feta & celery salad

pasta with Autumn vegetables, capers, garlic & herbs

## VEGAN MENU

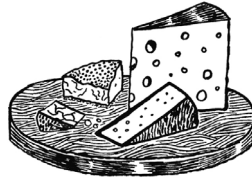
*please confirm required numbers in advance of your party*

£45

pumpkin, roast onion & bitter leaf salad with almonds & herbs

pasta with Autumn vegetables, capers, garlic & herbs

# CHEESE



a selection of british cheeses

£11

(serves 2-3 people)



## PETIT FOURS

chocolate truffles £2.5 each

## COFFEE & TEA

£12/pot



# AUTUMNAL WINE RECOMMENDATIONS

## W H I T E

frangy (altesse) 2016/17 earl domaine lupin roussette de savoie 42  
*bright apricot & peach flavours with striking minerality, best paired with lighter meats & fish*

hart bros special selection (albariño) 2015/16 angel sequeiros rías baixas 53  
*strong citrus & stone fruit notes, perfect to drink with our cured salmon salad or baked chicken*

destination chardonnay 2015/16 journey's end Stellenbosch 70  
*gentle oak, buttery & toasted notes, great with a chicken pie, pork & oily fish*

greco di tufo 2016/17 Pietracupa Campania 77  
*lightly salty & herbaceous white wine, lovely with fish & pasta dishes*

rully 2016/17 p. & m. Jacqueson Cote Chalonnais 80  
*big fruity tones of ripe apples & honey, pairs beautifully with salmon or pork*

## R E D

la dame rousse (grenache, syrah, cinsault) 2017 dom. de la Mordoree Côtes du Rhône 48  
*easy to love, with warming notes of dark fruit & a little spice*

cote de brouilly 'terres dorées' (gamay) 2016/17 Jean Paul Brun Beaujolais 52  
*lighter meats such as pork & poultry are perfect with this light & fresh berry wine*

pulenta (malbec) 2016 Pulenta Estate Mendoza, Argentina 64  
*a complex & elegant wine with a nose of sweet black cherry & blackberry fruit, pair this with sirloin for great joy!*

seleccion especial (temp, gar, maz, grac) 2012 Muga Rioja 69  
*a versatile wine which pairs with everything other than fish! you are in safe hands with this wine*

barbaresco (nebbiolo) 2014/15 Produttori del Barbaresco Piedmont 95  
*bright ruby red with freshness of berry fruits on the nose complemented by silky tannins & delicate acidity*

## P A R T Y M A G N U M S

sancerre (sauvignon blanc) 2016/17 Delaporte Loire, France (Magnum) 140  
*a balanced wine with notes of rhubarb & blackcurrant, a superb aperitif & companion for fish*

maranges 1er cru 'la fuisse' 2014 Bachelet-Monnot Burgundy, France 175  
*floral & berry fruit, an agile wine with energetic flavours which is beautifully smooth in texture*