



'Loving Our Locals'

Regional Series Dinner Experience

Indulge in a tantalizing culinary journey with our exquisite four-course dining experience, designed to guide your taste buds through the rich flavours of the Marlborough region.

We invite you to join us on the first edition of our 'Loving Our Local' series, a locally inspired dining experience that celebrates the vibrant flavours of Aotearoa.

\$89 per guest

*Upgrade to our paired Marlborough Wine Experience for \$58 per guest.

Friday 3rd May, 2024

6:30pm Pre-Dinner Beverages / 7:00pm Dinner Experience Begins

[Click here to book your tickets](#)

Please select the date May 3rd at 6:30 PM and write "LOL" in the comment section, or contact us at queenshead@fourpoints.com to make a booking.



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'MARLBOROUGH'

Marlborough Sounds Clam (s, d) | crispy sushi rice | wasabi mayo

Market Fish Crudo (s) | Ikura | ponzu soy | radish

Marlborough Wild Goat Ragu (g, n, d) | pappardelle | heirloom tomato | almond pangritata | Parmigiano Reggiano

Selection of Bread (g) | truffle butter | olive oil | Marlborough sea salt

Date Pudding (d) | poach pear | Marlborough sea salted caramel

or

Marlborough Corn (v, n) | crispy sushi rice | pine nuts | wakame

Beetroot Tartare (v) | kumara | walnut | orange

Wild Mushrooms (v, n) | pappardelle | almond pangritata | heirloom tomato

Selection of Bread (g, v) | olive oil | Marlborough sea salt

Date Pudding (v) | poach pear | Marlborough sea salted caramel

v=vegetarian, s=contains seafood, g=contains gluten, d=contains dairy, n=contains nuts

Queen's Head will take all responsible efforts to accommodate guests' dietary requirements, however we cannot guarantee that any menu item will be allergen free. If you have any dietary requirements or allergies, please inform one of our associates prior to ordering.