



quy mill hotel & spa

# Valentine's Day

## 5 COURSE TASTING MENU

AVAILABLE 11<sup>TH</sup> - 14<sup>TH</sup> FEBRUARY

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### 1st Course

Oysters with Shallot Vinegar Green Pepper Sauce

Or

Tempura with Soy and Lemon



### 2nd Course

Jerusalem Artichoke Veloute  
with Wild Mushrooms and Truffle Oil



### 3rd Course

House Cured Monkfish, Pickled Beetroots Avocado  
with Lime and Lemon Crisps



### 4th Course

Surf and Turf, Fillet Steak and Lobster tail,  
Garlic Butter

*Vegetables and Potatoes served on the side*



### 5th Course

Champagne Jelly with Raspberry Posset,  
Popping Candy and Dried Raspberry

Or

A Trio of  
Chocolate and Frangelico Tart  
with Hazelnut / Mini Crème Brûlée / Raspberry Macaron

Or

Cheeseboard



£65 per person

Wine Pairing Option Available

£25 per person