



quy mill hotel & spa

Valentine's Day

5 COURSE TASTING MENU

AVAILABLE 11TH - 14TH FEBRUARY

Vegan & Vegetarian Menu

1st Course

Courgette and Smoked Aubergine Rolls



2nd Course

Jerusalem Artichoke Veloute
with Wild Mushrooms and Truffle Oil



3rd Course

Salt Baked Beetroots Carpaccio with Watercress
and Vegan Cheese



4th Course

Tomato and Herb Arancini
with Olive Tapenade Vegetable Crisps



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