



## DESSERT MENU

**Dark Chocolate Fondant** 9.00  
Raspberry sorbet with freeze dried raspberry and coral tuille

**Choux Au Craquelin** 8.00  
Profiterole with caramel, chantilly & hazelnut crumb

**Spiced Charred Pineapple** VG GF 7.00  
Mango sorbet & crumble

**Banana Medley** 8.00  
Banana sponge, banana macaroon, chocolate  
and crème fraiche mousse & banana crisps

**Lemon Curd Tart** GF 8.00  
Burnt Italian meringue & lemon zest

**Ice Cream & Sorbet** 3.50  
A selection of flavours available, please ask your server  
per scoop

**Cheeseboard** 14.95  
Three cheeses, celery ribbons, grapes, quince jelly, chutney & crackers

Our ingredients are locally sourced and prepared on the day.  
Please advise your server of any allergies or dietary requirements before  
ordering your meal.

V – Vegetarian    VG – Vegan    GF – Gluten Free

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

**Quy Mill Hotel**  
Church Road, Stow-cum-Quy, Cambridge CB25 9AF  
01223 293383 | [cambridgequymill.co.uk](http://cambridgequymill.co.uk)

