



Quy Mill Hotel & Spa
Cambridge

PRIVATE DINING MENU

Chilled Mixed Melon Plate, Citrus Fruits, Caramelised Pink Grapefruit, Burnt Orange Sauce (v)

Slow Cooked Chicken & Bell Pepper Terrine, Corn & Coriander Salsa, Wholemeal Toast

Leek & New Baby Potato Soup, Garlic & Parsley Croutons (v)

Smoked Haddock & Crab Fish Cake, Chunky Tartar Sauce

Braised Lamb Shank, Diced Root Vegetables, Creamy Mash Potato, Thyme Gravy

Baked Fillet of Cod, Roast Cherry Tomatoes, Chive Cream

Pan Roast Chicken Supreme, Sage & Onion Stuffing, Chicken & Truffle Jus

Wholemeal Open Aubergine and Red Pepper Lasagne, Tomato & Basil Sauce

All above main courses served with Seasonal Vegetables & Potatoes

Chilled Poached Pear, Vanilla Crème Fraiche, Gingerbread Biscuit

Raspberry & Blueberry Posset, Poppy Seed Tuille

Warm Plum & Hazelnut Crumble, Old English Custard

Warm Chocolate Brownie, Vanilla Ice Cream

Freshly Brewed Tea & Coffee with Lemon Shortbread

2 Course - £28.00

3 Course - £34.00

Email qmh.events@cambridgequymill.co.uk
www.cambridgequymill.co.uk