



Quy Mill Hotel & Spa
Cambridge

PRIVATE DINING SUPPLEMENTS

Leek & Sweet Bell Pepper Terrine, Dressed Seasonal Leaves & Wheaten Bread (v) £2.50

Soft-Poached Duck Egg, Wilted Spinach, Toasted Muffin, Sauce Hollandaise (v) £3.30

Smoked Chicken & Roast Cashew Nut Salad, Red Onion & English Mustard Oil £3.50

Duck Liver & Smoked Cured Belly of Pork Pate, Dressed Ruby Char, Melba Toast £4.50

Crab & Avocado Tian, Parmesan and Black Onion Seed Crisp, Lemon Bam and Sour Dough Bread £5.00

Vegetable & Mixed Nut Roast, Red Onion & Thyme Gravy (v) £3.50

Roast Loin of Pork with Sage & Onion Stuffing, Caramelised Baby Apples, Cider Gravy £4.50

Grilled Sea Trout Fillet, Lemon & Soft Herb Crust, Cream & Caper Sauce £4.50

Roast Sirloin of Beef, Baby Carrots, Fine Beans, Yorkshire Pudding, Port Gravy £6.50

Baked Fillet of Sea Bass, Poached Sanfire, Fennel Burre Blanc £7.50

Warm Apple Pie and Custard with Vanilla Ice Cream £2.50

Baked Lemon Tart with Raspberry Sorbet £2.50

Seasonal Berry and Frangipane Tart with Raspberry Ripple Ice Cream £2.50

Vanilla Crème Brule with Ginger Butter Slice £2.50

Dark and White Truffle Cake with Orange and Cinnamon Cream £3.50

Cheese Platters

Selection of English and French Cheese, Grapes, Celery, Quince Jelly and Cheese Biscuits

Sharing Platter (minimum of 10 guests) £7.00 per person

Individual Platter £10.00 per person

Sorbet (please choose one flavor) £3.50 per person

Casis (Blackcurrant), Lemon, Strawberry and Passion Fruit, Blood Orange, Gin and Tonic, Black Pepper and Strawberry

(Any dish chosen from the supplements page of the Private Dining Menu must replace one of the options on the standard menu)

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