

SET MENU A

2 Courses - 49.5 | 3 Courses - 62.5
Glass of Prosecco on arrival - 9.5

STARTER

LAMB SAMOSA
Auntie's Yoghurt & Mint Raita
BURRATA (V, GF)
Basil Bruschetta, Black Pepper

HAM HOCK TERRINE
Traditional Piccalilli, Toast
RIVER FARM
SMOKED SALMON (GF Option)
Capers, Dressing, Roasted Lemon, Toast

MAIN COURSE

Please select three from this section

CHARGRILLED LEG OF LAMB STEAK (GF)
Rosemary Roasted Potatoes, Red Wine Gravy, Cherry Vine Tomatoes

10OZ RIBEYE STEAK (GF)
(8.5 supplement)
Roasted Tomato, Chips, Truffle Aioli
For ease of service all our steaks are cooked to medium

HALF ROASTED LEMON AND HERB CHICKEN (GF)
Roasted Tomato, Chips, Truffle Aioli

SMOKED HADDOCK & SALMON FISHCAKE (GF)
Capers, Creamed Spinach

WOODSTONE ROASTED SALMON
Fire Roasted Peppers, Giant Couscous

RICOTTA CHEESE & SPINACH CANNELLONI (V)

DESSERT

VANILLA CHEESECAKE
Berry Coulis
70% DARK CHOCOLATE MOUSSE (GF)

CRÈME BRÛLÉE (GF)
MATURE CHEDDAR AND BLUE CHEESE PLATE
Chutney & Crackers

All our food is freshly prepared.
(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

SIX
SIXCAMBRIDGE.CO.UK

Optional 12.5% Service Charge at your discretion will be added to your final bill

sixcambridge.co.uk 01223 30 80 30 res@sixcambridge.co.uk

Every care is taken to avoid any cross contamination with allergens. We do however work in a kitchen where allergenic ingredients are handled and therefore cannot guarantee non-cross contamination. Please inform our manager of any food allergies or help you may require

SET MENU B

2 Courses - 62 | 3 Courses - 78
Glass of Prosecco on arrival - 9.5

STARTER

SLOW ROASTED TOMATO & BASIL SOUP (VG, GF Option)
Croutons

CRAB & AVOCADO (GF Option)
Toast

GRILLED SPICY CHORIZO (GF)
Pea Houmous, Dressing

SMOKED SALMON
Capers, Shaved Lemon Zest, Dill

SALT & PEPPER SQUID
Lime mayonnaise

MAIN COURSE

Please select three from this section

PAN SEARED DUCK BREAST (GF)
Spiced Red Cabbage, Rosemary Potatoes, Honey Jus

HALF ROASTED LEMON AND HERB CHICKEN (GF)
Rosemary Potatoes, Seasonal Vegetables, Truffle Aioli

8OZ FILLET STEAK (GF)
Roasted Tomato, Chips, Truffle Aioli
For ease of service all our steaks are cooked to medium

WILD MUSHROOM RISOTTO (VG option, GF)
with or without Parmesan Crisp, Truffle Oil

PRAWN SKEWERS
Large Cous Cous, Lime

DESSERT

BAKED VANILLA CHEESECAKE
Berry Compote

CRÈME BRÛLÉE (GF)

HAZELNUT CHOCOLATE BROWNIE
Salted Chocolate Sauce, Mascarpone

LEMON SORBET (VG, GF)

MATURE CHEDDAR AND BLUE CHEESE PLATE
Chutney & Crackers

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EVENT FOOD

CANAPÉS

Six bites per person - 22

COLD

SMOKED SALMON AND DILL CREAM CHEESE ON SOURDOUGH
NAPOLI SALAMI & HORSERADISH ON TOAST

HOT

MINI ONION BHAJIS (VG)
Mint Sauce
CHICKEN & CHORIZO BROCHETTES (GF)

BRIE & ONION JAM ON HERB FOCACCIA

VEGETABLE SPRING ROLLS (VG)

Glass of Prosecco on arrival 11.5

SWEET CANAPÉS

Per person - 4.5

ALMOND MACARON

LEMON DRIZZLE BITE

BARBECUE

Per person - 46.5

6OZ BEEFBURGER
Homemade Relish, Tomato, Lettuce
or
VEGETARIAN MOVING MOUNTAIN BURGER (VG)
Homemade Relish, Tomato, Lettuce
CAJUN SPICED CHICKEN BREAST (GF)

BABY POTATO SALAD (GF)
Italian Parsley, Roasted lemon
HOUSE COLESLAW (GF)
FRESHLY BAKED ROLLS
70% DARK CHOCOLATE PARFAIT (GF)
Glass of Prosecco on arrival 11.5

Served on The Roof Terrace weather permitting, or Six Restaurant

FORK BUFFET

Per person - 58.5

Meat & Fish - Select one | Vegetarian - Select one | Pudding Table - Select one

MEAT & FISH

SAUTE CHICKEN (GF)
Button Mushrooms, Tarragon Sauce

LAHORE CHICKEN CURRY
Cumin Rice, Flatbreads

VEAL ESCALOPE (GF)
Wild Mushrooms

SLOW ROASTED PORK BELLY (GF)
Pan fried Chorizo

ROASTED SALMON STEAKS (GF)
Capers, Lemon Butter

Glass of Prosecco on arrival 11.5

VEGETARIAN

CHICK PEAS, SWEET POTATO & SPINACH DHAL (VG)

RICOTTA CHEESE & SPINACH CANNELLONI (V)

All served with hot buttered potatoes, steamed green panache of vegetables, and a selection of breads

PUDDING TABLE

70% DARK CHOCOLATE PARFAIT (GF)
VANILLA CHEESECAKE
CRÈME BRÛLÉE (GF)

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TRINITY ROOM PRIVATE DINING

3 Courses - 78 | Glass of Prosecco on arrival - 9.5

STARTER

CRAB AND AVOCADO
GF option available

WHOLE BURRATA (GF)
Grilled Peaches, Mint

TRADITIONAL PRAWN COCKTAIL

PROSCIUTTO WRAPPED MELON (GF)

MAIN COURSE

8OZ FILLET STEAK (GF)
Rosemary Potatoes, Seasonal Vegetables
For ease of service all our steaks are cooked to medium

PAN FRIED (GF) CHICKEN BREAST
Filled with Mozzarella & Sundried Tomato, Rosemary Potatoes, Seasonal Vegetables

WOODSTONE ROASTED SALMON (GF)
Lemon Beurre Blanc, Rosemary Potatoes, Seasonal Vegetables

WILD MUSHROOM RISOTTO (VG)

DESSERT

CLASSIC VANILLA CHEESECAKE
Berry Coulis

LEMON MERINGUE TART

70% DARK CHOCOLATE MOUSSE (GF)

CHOCOLATE & COCONUT TART (VG, GF)
Berry Coulis
Contains mixed nuts

TO FINISH

Supplement per person

MATURE CHEDDAR AND BLUE CHEESE PLATE
Chutney & Crackers
9.5 per person

MONBAZILLAC DOMAINE DE L'ANCIENNE CURE
Dessert wine | 7.5 (glass)

GRAHAM'S VINTAGE PORT
6.5 (glass)

THE VARSITY
HOTEL & SPA, CAMBRIDGE

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

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