

SET MENU A

2 Courses - 46.5 | 3 Courses - 58.5
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)
(7.5 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

**RICOTTA CHEESE &
SPINACH CANNELLONI (V)**
Green Salad

**WOODSTONE
ROASTED SALMON**
Fire Roasted Peppers,
Giant Couscous

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

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

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

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)
LEMON SORBET (VG, GF)

**HAZELNUT CHOCOLATE
BROWNIE**
Salted Chocolate Sauce, Mascarpone

**MATURE CHEDDAR
AND BLUE CHEESE PLATE**
Chutney & Crackers

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(VG) Vegan | (GF) Gluten Free

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EVENT FOOD

CANAPÉS

Six bites per person - 18

COLD

**SMOKED SALMON AND DILL
CREAM CHEESE ON SOURDOUGH**

**NAPOLI SALAMI & HORSERADISH
ON TOAST**

**BRIE & ONION JAM ON
HERB FOCACCIA**

HOT

MINI ONION BHAJIS (VG)
Mint Sauce

CHICKEN & CHORIZO BROCHETTES
(GF)

VEGETABLE SPRING ROLLS (VG)

Glass of Prosecco on arrival 11.5

BARBECUE

Per person - 44.5

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

FORK BUFFET

Per person - 54

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)

SWEET INDULGENCE

Per person - 25

MILK CHOCOLATE MACAROONS

LEMON MERINGUE PIES

FRUIT TARTLETS

OPERA SHOTS

MINI SCONES
Jam, Clotted Cream

Glass of Prosecco on arrival 11.5

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

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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