

THE
—
AMPERSAND
—
HOTEL

AUTUMN & WINTER 3 COURSE DINING PACKAGE

We offer a pre-selected choice, please advise us on what each guests would like to choose and return seating plan and choices at this time.

Please confirm your pre-orders 10 working days prior to the event.

£55 PER PERSON | MINIMUM 10 GUESTS

Welcome Aperol Spritz on arrival
Half bottle of house white or red wine

STARTER

Parma ham, truffle celeriac remoulade (E)

H Forman smoked salmon, beetroot & horseradish (F,E)

Onion tart tatin with goat cheese (V) (D,G,E)

MAIN COURSE

Grilled chicken breast, spiced red cabbage, celeriac gratin (D)

Roast Shetland cod, puy lentils & mustard (F,D,Mu)

Gnocchi with mushrooms, spinach & smoked mozzarella (V) (G,D,E)

DESSERT

Milk chocolate whipped ganache, poached pears, ginger crumble (G,D,E,N)

Passionfruit crème brulée, vanilla shortbread, lychee sorbet (G,D,E,N)

ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Cheese course £12.50 (G,D,Se)

Port wine £4.50

Tea, coffee & petit fours £4.50

Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.