

THE
—
AMPERSAND
—
HOTEL

CHEF'S TABLE SHARING MENU

Please note this is a sample menu and subject to change due to seasonality and product availability. Please confirm your pre-orders 10 working days prior to the event and return seating plan and choices at this time.

£32 PER PERSON | MINIMUM 6 GUESTS

"CHEF'S SELECTION"

Grilled potato focaccia, olive oil & balsamic (G)

Burrata with honey & truffle (D)

Brown crab meat & tarragon croquettes (Mo,E,D,G)

Beetroot & salt cod risotto (D,F)

Grilled French chicken, mushroom veloute, Pomme Anna (D)

Cauliflower gratin, tomato & Gorgonzola (D)

Selection of desserts (G,D,Se,E)

ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Tea, coffee & petit fours £4.50 (G,D,Se)

Cheese course £12.50 (G,D,Se)

Port wine £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.