

THE
AMPERSAND
HOTEL

SPRING & SUMMER

We offer a pre-selected choice, please advise us on what each guest 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.

3 COURSE PRIVATE DINNER MENU
£35 PER PERSON | MINIMUM 10 GUESTS

STARTERS

Pea and mint soup, toasted seeds (Ce)

Smoked salmon mousse, cucumber, pickled cauliflower, bread croute (Sd,D,Mu,G)

Parma ham, poached figs, caper berries and Saba Vinegar (Sd)

MAINS

Paccheri, monkfish, tomato, capers and olives (E,G,F)

Roast chicken breast, pomme Anna potatoes, purple sprouting broccoli (D,Ce,Sd)

Asparagus, radicchio and smoked Mozzarella tart (D,G)

DESSERTS

Blood orange cheesecake, pistachio crumble, dark chocolate sorbet (G,D,E,N)

Dulcey and blackberry panna cotta, caramelised apple, almond crumble (G,D,E,N)

ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Cheese course £12.50 (G,D,Se)

Port wine £4.50 (SD)

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

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.

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3 COURSE PRIVATE DINNER MENU
£40 PER PERSON | MINIMUM 10 GUESTS

STARTERS

Beef empanadas, chimichurri (E,G,Ce,Sd)

Crispy artichokes, broad beans and Pecorino purée, dried rhubarb and mint dressing (G,D)

Fillet of mackerel, beetroot carpaccio, pickled shallots, horseradish cream (F,Sd,D)

MAINS

Fillet of seabass, spinach and feta cream, kataifi (F,D,Ce,G)

Roast duck breast, olives and mushroom purée, fennel and orange (Sd,D)

Caserecce lemon, Pachino tomato & basil (E,G,D)

DESSERTS

Raspberry meringue tart, cassis and verbena sorbet, white chocolate (E,G,D,N)

Spiced chocolate roulade, red currant, hazelnut, cocoa nib ice cream (G,D,E,N)

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3 COURSE PRIVATE DINNER MENU
£45 PER PERSON | MINIMUM 10 GUESTS

STARTERS

Lobster, red pepper purée, grilled gem and fennel (C)

Beef carpaccio, truffle mascarpone, rocket and Parmesan (Mu,D)

Asparagus and feta, cured egg yolk and truffle (D,E)

MAIN

Risotto crab, broad beans and tomato (C,Sd,D)

Fillet of beef, braised chicory, pomme purée (£10 supplement) (D,Ce,Sd)

Courgette cannelloni, burnt tomato sauce & ricotta crumb (D,E,G)

DESSERT

Dark chocolate and mango cremeaux, passion fruit curd, salted caramel ice cream (E,G,D,N)

Coconut and blueberry parfait, brandy snap tuile, yuzu sorbet (G,D,E,N)

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