

THE
AMPERSAND
HOTEL

SPRING & SUMMER 3 COURSE DINING PACKAGE

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.

£60 PER PERSON | MINIMUM 10 GUESTS

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

STARTERS

Celeriac and cep soup (Ce)

Smoked swordfish, slow roasted cherry tomato and capers (G,Sd)

Chicken and tarragon boudine, fennel and toasted seeds (G,Sd)

MAINS

Braised ox cheeks, creamed potatoes and grilled leeks (Ce,D,Sd)

Fillet of salmon, roasted shallots, cauliflower and kohlrabi (D,F,Sd)

Purple sprouting broccoli, Jerusalem artichoke and Stilton tart (D,G)

DESSERT

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

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

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

ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Cheese course £12.50 (G,D,Se)

Port wine £4.50 (SD)

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.