

THE
—
AMPERSAND
—
HOTEL

AUTUMN & WINTER

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

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)

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.

THE
AMPERSAND
HOTEL

AUTUMN & WINTER

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
£40 PER PERSON | MINIMUM 10 GUESTS

STARTERS

Confit duck terrine, plum and brioche (D,E,G,Sd)

Beetroot and raspberry salad, truffled goat's cheese (D)

Prawn and courgette cannelloni, bisque (C,Ce,D,Sd)

Lobster, red pepper purée, grilled gem and fennel (£10 supplement) (C)

MAINS

Wild seabass, peas and coconut (F,D)

Rack of lamb, rainbow chard and fondant potato (D,Sd)

Pappardelle, pumpkin, cep and sage (D,E,G)

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

DESSERTS

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

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