

THE
—
AMPERSAND
—
HOTEL

CHEF'S TABLE SHARING PACKAGE

Please confirm your pre-orders 10 working days prior to the event and return seating plan and choices at this time.

£50 PER PERSON | MINIMUM 10 GUESTS

Welcome glass of prosecco on arrival
Half bottle of house white or red wine

Please note the below is a sample menu created daily by our chef based on the availability of seasonal produce.

"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)

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

ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

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.