

THE  
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AMPERSAND  
—  
HOTEL

FESTIVE MENU

3 COURSE MENU

£40 PER PERSON | MINIMUM 8 GUESTS

*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.*

**STARTER**

Chicken liver parfait, berry compote, toasted brioches (G,D,E,Se)

Beetroot tarte Tatin, watercress and walnuts (G,N)

Orange cured salmon, cucumber, apple and sesame tuille (F,Se,D,Se)

**MAIN**

Norfolk black turkey, roast potatoes, carrot purée, honey glazed parsnip, kale (D,G)

Fillet of beef, truffle creamed potatoes, Brussels sprouts and red currant jus (£10 supplement) (D,SD)

Fillet of hake, leek and potato voluté, beetroot dressing (F,D)

Salt baked celeriac, cauliflower purée, wild mushroom and cep crumb (Ce,G)

**DESSERT**

Steamed Christmas sponge pudding, brandy sauce, spiced vanilla bean ice cream (D,E,G,N,S)

Dark chocolate yule log, candied chestnuts, clementine sorbet (D,E,G,N,S)

Stewed pear, gingerbread and winter berry trifle (D,E,G,N)

**ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING**

Cheese course £12.50 (G,D,Se)

Port wine £6.00

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