

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 6 GUESTS

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

Potato bread, olive oil & balsamic (G,Sd)

STARTERS

Peas soup, blue cheese & crispy pancetta (Ce,D,G)
Gin cured sea trout, citrus, herb crust & radish (F,Mu)
Burrata, watermelon & heritage tomato (D)

MAIN

Corn fed chicken breast, chorizo & artichoke (Sd,D,Ce)
Risotto crab, fennel & herbs (D,C,Sd)
Gnocchi, basil, tomato & goats ricotta (D,G,E,Sd,Ce)

DESSERT

Apricot and white chocolate mousse, pistachio sponge (E,D,G,N)
Passion fruit and vanilla bean pannacotta, caramel cream, bourbon shortbread (D,E,G,S)
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.