

THE
AMPERSAND
HOTEL

CANAPÉS

£3.50 per piece

£18.00 for a selection of 6

£26.00 for a selection of 9

Min 8 guests, same selection for entire party

Please confirm your pre orders 10 working days prior to the event

MEAT

Mortadella beignet (G,D,E,Sd)

Sausage roll and brown sauce (G,D,E,Sd,Ce)

Gnocco fritto, creamed N'duja (G,D)

Lamb skewers, tahini and lime yogurt (D,Se)

Chilli glazed beef lollipop

Porchetta, onion and plum jam on a croute (G,Sd)

FISH

Crab and lemon salad, rocket emulsion in a filo cup (G,D,C,E,Mu,Sd)

Seared tuna, mango salsa (F)

Crispy king prawns, salmoriglio (C)

Salt cod fishcake, aioli (F,E,Mu,G,Sd)

Salmon mousse, cucumber and balsamic (Sd,F,D)

Fish and chips, tartare sauce (F,G,E,Mu,Sd)

VEGETARIAN

Mushroom arancini, tarragon mayo (G,D,Sd,E,Mu)

Compressed watermelon with feta, mint and olives (D)

Potato rosti, sour cream and chive (E,D)

Vegetable samosa, coriander chutney (G,E)

Mini omelette, Parmesan and herb mayo (E,D,Mu,Sd)

Mini caprese (D)

SWEET

Assorted macarons (E,N,D)

Chocolate financiers (E, D,G,N,S)

Vanilla toasted marshmallow (E)

Sea salt caramel and chocolate tarts (E,G,N,D)

Baked berry cheesecake (E,G,N,D)

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
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HOTEL

VEGAN CANAPÉS

SAVOURY

Chicory, smoked aubergine & olive
Cucumber, hummus & sumac ^(Se)
Crostoni with sun dried tomato pesto ^(G,N)
Baby gem with carrot, coriander & caraway
Bruschetta with crushed avocado & chilli ^(G)

SWEET

Chocolate & raspberry tartlets ^(G)
Coconut almond & date cake pops ^(G)
Strawberries dipped in dark chocolate ^(S)

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THE
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BOWL FOOD

£6.00 per bowl

£15.00 for a selection of 3 bowls

Min 8 guests, same selection for entire party

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MEAT

Pulled pork, creamed potatoes, jus and apple sauce (Ce,Sd,D) (Min 10)

Caserecce N'duja and smoked Mozzarella (E,D,G)

Chicken, chorizo and chickpeas, aioli (E,Ce,G)

Beef black bean chilli, sour cream and spring onions (D)

FISH

Salmon mi cuit, black rice and coriander ponzu dressing (F,S)

Octopus salad, celery, olive, lemon dressing (Mo,Ce,Sd) (Min 10)

Prawn cocktail, Marie rose crème fraîche (Cr,D,E,Sd)

Fish and chips, tartare sauce, pea purée (G,E,F,Sd,D)

VEGETARIAN

Pea and mint risotto, crumbled goats cheese (D,Sd)

Spelt, runner beans & tomato, toasted pumpkin seeds (G,D,E)

Super food salad, lemon vinaigrette

Caprese salad and pane carasau (D,G)

SWEET

Berry & apple crumble, vanilla custard (G,D,E,N)

Summer fruit trifle (G,D,E)

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