

THE
AMPERSAND
HOTEL

FESTIVE MENU

3 COURSE MENU

£45 PER PERSON | MINIMUM 6 GUESTS

PLEASE PRE ORDER 1 STARTER AND 1 MAIN FOR THE ENTIRE GROUP

Please confirm your pre-orders 14 working days prior to the event.

STARTER

Cream of cauliflower, duck & cranberries (Ce,D,Sd)

Campari & orange cured salmon. Watercress & radishes (F,Sd,Mu)

Jerusalem Artichoke in Feuillet de brick, beetroot & horseradish (G,D,Sd)

MAIN

Norfolk black turkey, roast potatoes, celeriac purée, honey glazed root vegetable, kale & all the trimmings (D,G,Sd,Ce)

Fillet of cod, salsify, chicory and pistachio (F,D,N)

Ravioli, wild mushroom, hazelnut & black truffle (G,N,D,E)

DESSERT

Steamed Christmas sponge pudding, brandy custard, caramel ripple ice cream (D,E,G,N)

Chocolate yule log, dulce cremeux & clementine sorbet (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.