

THE  
AMPERSAND  
HOTEL

NEW YEAR'S EVE MENU

3 COURSE SET MENU  
£59 PER PERSON

Glass of Charles Heidsieck Brut NV Champagne on arrival

**AMUSE BOUCHE**

Spiced pumpkin and caviar (D,F,Ce)

**STARTER**

Paccheri, ricotta, lemon & spinach (G,D)

**MAIN COURSE**

Beef fillet, bone marrow pomme puree & oyster mushroom (D,Sd)

**DESSERT**

Chocolate Opera Cake, whipped caramel cremaux, frosted Mix berries (E,D,G,N,S)

Tea, coffee & petit fours (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.