

THE  
—  
AMPERSAND  
—  
HOTEL

AUTUMN & WINTER 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

Focaccia, olive oil & balsamic (G,Sd)

STARTERS

Parsnip soup, crispy shallots & truffle (D,G)

Devon Crab ravioli, chive & dill (C,E,G,D,Ce,Sd)

Burrata, beetroot & miso (D,Sd,S)

MAIN COURSE

Corn fed chicken breast, Creamed potatoes, carrots & parsnip (Sd,D,Ce)

Fillet of salmon, Cauliflower, Purple sprouting broccoli & romesco sauce (D,F,N,Sd)

Tagliatelle, wild mushroom & Castelmagno cheese (D,G,E,Sd)

£15 supplement - Rib eye on the bone, chimichurri (Sd)

DESSERT

White chocolate & fig pannacotta, chocolate crumble, plum sorbet (E,D,G,N)

Apero's tiramisu (D,E,G,Sd)

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.

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£70 PER PERSON | MINIMUM 6 GUESTS

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

Focaccia, olive oil & balsamic (G,Sd)

STARTERS

Jerusalem artichoke tatine, sage & black truffle (D,G,E)

Seared scallops, tomato guazzetto, herb crumb & caviar (F,Mo,G,D,Ce)

Smoked duck breast, blackberry compote & quail egg (Sd,D,E)

MAIN COURSE

Wild seabass, salsify, grilled leek, and fennel & salsa verde (F,D)

Fillet of beef, fondant potatoes & pumpkin & red wine jus (Sd,D,Ce)

Wild mushroom, crispy filo cep & celeriac (G,D)

DESSERT

Blackberry tart, earl grey custard, lemon and poppyseed sorbet (D,E,G,N)

Dark chocolate marquise, Bailey's cremeux, brandy snap (E,D,G,N,Sd)

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VEGAN MENU

Focaccia, olive oil & balsamic (G,Sd)

STARTERS

Baked celeriac, Cauliflower, asparagus & black truffle (G)

MAIN

Cep, roasted beetroot, Pumpkin & salsa verde (Sd)

DESSERT

Dark chocolate & coconut mousse, passion fruit & banana sorbet (Sd)

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