

THE AMPERSAND HOTEL

CANAPÉS

£3.50 per piece

£18.00 per guest for a selection of 6

£26.00 per guest for a selection of 9

Min 10 guests, same selection for entire party

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

MEAT

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

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

Chilli glazed beef lollipop (Sd)

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)

Crispi king prawns, salmoriglio (C)

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

VEGETERIAN

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

Compressed watermelon feta mint and olives (D)

Potato rosti, sour cream and chive (D)

Mini caprese (D)

VEGAN

Vegetable samosa, coriander chutney (G)

Crispi polenta & aubergine hummus & onion seeds

Cauliflower pannacotta, pumpkin seeds & crispy sage

Mushroom tartelette, truffle mayo (G,Mu)

SWEET

Assorted macarons (E,N,D,S)

Vanilla toasted marshmallow (E)

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

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 AMPERSAND HOTEL

BOWL FOOD

£6.00 per bowl

£15.00 for a selection of 3 bowls

Min 10 guests, same selection for entire party

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

MEAT

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

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

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

FISH

Octopus salad, celery, olive, potatoes & lemon dressing (Mo,Ce,Sd)

Prawn cocktail, marie rose crème fraiche (Cr,D,E,Sd)

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

VEGETARIAN

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

Pumpkin, quinoa, feta & pomegranate salad (D)

Caprese salad and pane carasau (D,G)

VEGAN

Grilled asparagus, wild mushroom, Black truffle mayo (Mu)

Superfood salad, toasted seeds

Chickpeas & beetroot hummus, flat bread (G)

SWEET

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

Summer fruit trifle (G,D,E)

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