

THE
—
AMPERSAND
—
HOTEL

3 COURSE MENU

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.

£40 PER PERSON | MINIMUM 6 GUESTS

Focaccia, olive oil & balsamic (G,Sd)

STARTERS

Gazpacho, Moderna balsamic vinegar & seeded cracker (G,Se,Ce,Sd) (Vegan)

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

Burrata, grilled peaches, asparagus & fennel, grapefruit and almond dressing (D,N)

MAIN COURSE

Corn fed chicken breast, chickpeas volute, spinach & chorizo (Sd,D,Ce,So)

Linguini, squid, chilli & cherry tomato (E,G,Mo)

Beetroot, purple sprouting broccoli tart, Hazelnut & black truffle (G,Sd,N) (Vegan)

£10 Supplement - Rib eye on the bone, green peppercorn sauce (Sd)

DESSERT

White chocolate & cherry panna cotta, pistachio praline (E,G,D,N,Sd)

Dark chocolate & cocoa nib parfait, red berry sorbet (Sd,G,N) (Vegan)

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

£14.50 Supplement - Cheese course (D,G,SD,Se)

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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3 COURSE MENU

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.

£45 PER PERSON | MINIMUM 6 GUESTS

Focaccia, olive oil & balsamic (G,Sd)

STARTERS

Gratinated scallops, samphire, broad beans & orange salad (Mo,G,D)

Black Angus carpaccio, rocket balsamic & parmesan (Sd,D)

Roasted shallots mille feuille, watercress, peas & black truffle (Sd,G) (Vegan)

MAIN COURSE

Risotto crab & lemon (C,D,Sd,Ce)

Pork & ricotta ravioli, asparagus & parmesan (E,G,D,Ce,Sd)

Baked aubergine, wild rice, red pesto, artichoke & pistacchio (G,N,Sd) (Vegan)

£10 Supplement - Fillet of beef, Hasselback potatoes, leek & runner beans (Sd,D,Ce)

DESSERT

Raspberry & black olive Mousse, passion fruit curd, buttermilk sorbet (E,G,D,N,Sd)

Hazelnut & chocolate Opera cake, raspberry sorbet (D,E,G,N,Sd)

Dark chocolate & cocoa nib parfait, red berry sorbet (Sd,G,N) (Vegan)

£14.50 Supplement - Cheese course (D,G,SD,Se)

Allergy key

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