

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

Mushroom & chestnut Velouté, tarragon crumb (Ce,D,Sd,G)

Salmon gravlax, Carasau bread, marjoran dressing & crispy shallots (F,D,Sd,G,)

Barley & beetroot salad, black truffle (Mu,Sd)

MAIN

Norfolk black turkey, roast potatoes, celeriac purée, honey glazed root vegetable, kale & all the trimmings

(D,G,Sd,Ce)

Fillet of plaice, caponata, spinach, chickpea & chilli cracker (F,D,G,Sd,N)

Pumpkin Tortelloni & cannellini, sage & coffee crumb (G,D,E)

DESSERT

Chocolate Yule log, caramel cream & red currant sorbet (Sd,E,G,D,N)

Steamed Christmas Pudding, vanilla custard & brandy ice-cream (E,D,G,N)

ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Cheese selection £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.