

THE
AMPERSAND
HOTEL

FESTIVE MENU

3 COURSE MENU

£50 PER PERSON | MINIMUM 8 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

Tortellini with chicken consommé (Ce,M,G,E)

Salmon gravalax, Carasau bread, marjoranna dressing & crispy shallots (F,M,Sd,G,)

Pumpkin, Cavolo Nero & mushroom quiche (G,E,M,)

MAIN

Norfolk stuffed black turkey, roast potatoes, honey glazed root vegetables, Cavolo Nero & all the trimmings (M,G,Sd,Ce)

Stone bass, chestnut butter crust, spinach, baby carrots & Burre blanc (F,M,Sd,N)

Risotto, rainbow Swiss chard, smoked scamorza & raspberry powder (M,Ce)

DESSERT

Spiced Christmas pudding, brandy custard & vanilla bean ice cream (M,G,E,N,S)

Dark chocolate, caramel marquise & kumquat sorbet (M,G,E,N,S)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of VAT

If you have any specific dietary requirements or allergy, please let your server 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