

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 14 working days prior to the event

VEGETERIAN

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

Zucchini croquettes & spicy mayo (E,G,M)

Cheese fried polenta, mix mushroom and onion jam (M)

Mini caprese (M)

MEAT

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

Lamb skewers, tahini and lime yogurt (M,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,M,C,E,Mu,Sd)

Seared tuna, mango salsa (F)

Crispy king prawns, salmoriglio (C)

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

VEGAN

Vegetable samosa, coriander chutney (G)

Crispy polenta, aubergine hummus & onion seeds (M)

Cauliflower pannacotta, pumpkin seeds & crispy sage (M)

Mushroom tartelette, truffle mayo (G,Mu)

SWEET

Assorted macarons (E,N,M)

Fudge brownie (E,N,M,G)

Sea salt caramel and chocolate tart (E,G,N,M)

Baked berry cheesecake (E,G,M)

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)

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.

A discretionary 12.5% service charge will be added to your bill.

All proceeds from the service charge go to our team. 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 14 working days prior to the event

VEGETERIAN

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

Pumpkin, quinoa, feta & pomegranate salad (M)

Potato gnocchi with pumpkin & amaretto (M,E,N,G)

MEAT

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

Lamb stew with yogurt garlic salsa (Ce,Sd,M)

Beef black bean chilli, sour cream & spring onions (M)

FISH

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

Prawn cocktail, marie rose crème fraiche (C,M,E,Sd)

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

VEGAN

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

Cavolo Nero, cannellini bean soup with spicy cracker (Ce,G)

Chickpea & beetroot hummus & flat bread (G)

SWEET

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

Eton mess (G,M,E)

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