

THE
AMPERSAND
HOTEL

CANAPÉS

£4 per piece

£22.00 per guest for a selection of 6

£30.00 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

Spinach & taleggio arancini & basil mayo (G,M,Sd,E,Mu,Ce)

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

Aubergines, smoked mozzarella & tomato sauce (Ce,M)

Mini caprese (M)

MEAT

Bresaola, crème cheese, rocket & balsamic (M,Sd)

Lamb skewers, tahini and lime yogurt (M,Se,Sd)

Beef tartare on a crouton, tartare sauce (E,G,Sd)

endive leaf, shredded chicken & mango (Mu,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,G)

Fried polenta, salmon tartare & lemon aioli (Mu,Sd,E,F,M)

VEGAN

Vegetable samosa & coriander chutney (G)

Vegan tart, peas, broad beans & caramelised onions (Sd,G)

Mini wrap, mixed vegetables & basil vegan mayo (G,Sd)

Mushroom tartelette & truffle mayo (G,Mu,Sd)

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

£7.00 per bowl

£17.00 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

Quinoa, chickpeas, tomatoes, cucumber, red onion, olives & tzatziki (M,Sd,Mu)

Buffalo mozzarella panna cotta, heritage tomatoes & salted crumble (M,F,G)

Potato gnocchi, tomato salsa & smoked mozzarella (M,E,G,Ce)

MEAT

Beef meatball, tomato sauce & parmesan cream (Ce,M,G,E)

Lamb stew & garlic salsa (Ce,Sd,M)

Pork ragu' & mash potato (M,Ce)

FISH

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

Seabass, courgettes cream & mint mayo (M,F,E,Sd)

Fritto misto with squid, prawns & zucchini (Mo,G,C)

VEGAN

Citrus salad, baby spinach & almond (Mu,N,Sd)

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

Risotto, pumpkin & cavolo Nero pesto (N,Ce)

SWEET

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

Eton mess (G,M,E)

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