

# THE AMPERSAND HOTEL

## 3 COURSES 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.*

£50 PER PERSON | MINIMUM 6 GUESTS

Focaccia, olive oil & balsamic (G,Sd)

## STARTERS

Puy lentils, black rice & tomato minestrone & mix seeded grissini (G,Ce,Sd) (Vegan)

Pan fried octopus, cherry tomato sauce, black olive crumble & capers (F,Mo,Sd)

Burrata, Roast peppers, courgettes, aubergines & rocket pesto (M)

Or

## ANTIPASTI BOARD FOR 2 PEOPLE

Finocchiona, San Daniele ham, Coppa, pickled vegetables & olives (Sd,Mu,G)

## MAIN COURSES

Chicken supreme, mushroom, mash potato & marsala jus (Sd,M,Ce)

Seabass filet, courgettes, aubergines, carrots, tomatoes & herb butter (M,F,Sd)

Risotto, saffron, taleggio & walnuts (Ce,Sd,M,N)

Rib eye, chips, salad & chimichurri (Sd,Mu)- £5 *supplement*

## DESSERT

Buttermilk pannacotta, pistachio crumble & strawberry sorbet (E,G,M,N)

Dark chocolate & salted caramel parfait, black currant sorbet (Sd,S) (Vegan)

Apero tiramisu (M,E,G,Sd,S)

3 - Cheese selection (M,G,Sd,Se) - £9.50 *supplement*

## 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 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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## STARTERS

Salmon tartare, lemon gel, platano crispy & keta caviar (F,Sd)

Smoked Beef tartare, seeded cracker & black truffle mayo (Sd,E,Mu,G,Se)

Baked tomato, mushroom, cherry tomato sauce & crostino (M,G, Sd)

Or

## ANTIPASTI BOARD FOR 2 PEOPLE

Finocchiona, San Daniele ham, Coppa, pickled vegetables & olives (Sd,Mu,Ce)

## MAIN COURSES

Spicy spatchcock chicken, fried creamy polenta, mushroom & gravy (Sd,Ce,M,Mu)

Cod, potatoes, courgettes, tomatoes & tatziki (F,M,Ce)

Spinach, celeriac & chestnut wellington, watercress & radishes (G,N,Sd) (Vegan)

Beef fillet, Hasselback potatoes, pumpkin & mushrooms (Sd,M,Ce) - £10 supplement

## DESSERT

Raspberry white chocolate tart, passion fruit, banana sorbet (E,G,M,S)

Honey & chocolate choux puff, plum sorbet (M,E,G,N,S)

Dark chocolate & salted caramel parfait, black currant sorbet (Sd,S) (Vegan)

3 - Cheese selection (M,G,Sd,Se) - £9.50 supplement

## Allergy key

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