

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)

Crostini, ricotta, peas & mint (M,G,)

Fried paccheri, aubergine, tomato & provola cheese (M, G,)

Mini caprese (M)

MEAT

Sausages roll & ketchup salsa (Sd, E,G,M)

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

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

mini duck spring rolls & sweet sauce (S,G,SE)

FISH

Panfried prawns, guanciale & flavored breadcrumbs (C,G)

Seared tuna, mango salsa (F)

Blinis, smoked salmon, cucumber & crème fraîche (F,G,M)

Charcoal cone, salmon tartare & lemon aioli (Mu,Sd,E,F,M)

VEGAN

Vegetable samosa & coriander chutney (G)

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

Crostino, avocado, lime & black sesame seeds (G,Se)

Mushroom tartelette & vegan 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

Fregola, season vegetables, pecorino Sardo & lemon zest (M,G,Mu)

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

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

MEAT

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

Chicken supreme, truffle polenta porcini jus (Ce,M)

Pork ragu' & mash potato (M,Ce)

FISH

Jasmine rice, tuna tartare, crispy shallots & teriyaki sauce (F,G,S)

Seabass, courgette cream & mint mayo (F,E,Sd,Mu)

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

VEGAN

Quinoa, avocado, tomato & lime dressing (Mu)

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

Wild rice, roasted vegetables, almond & herb oil (N)

SWEET

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

Eton mess (G,M,E)

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