

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

Marinated salmon, cucumber & yogurt (M, Sd, F)

Vitello, tonnato capers & rocket (F, Sd, Mu, E)

Burrata, roast cherry tomatoes & crostini (M, G)

Roasted cauliflower, pinenuts & golden raisins dip (Sd) (Vegan)

Or

ANTIPASTI BOARD FOR 2 PEOPLE

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

MAIN COURSES

Pan fried cod, cauliflower, beurre blanc & herb oil (F, Sd, M)

Risotto, beetroot, goat cheese & walnuts (Ce, Sd, M, N)

Chicken supreme, Jerusalem artichoke, mushroom & rosemary jus (Ce)

Rib eye, chips, mixed leaf 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

Seared scallops, peas, pancetta & beurre blanc (Mo, Sd, M)

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

Beetroot carpaccio, agrumi dressing & black olive (Mu) (Vegan)

Rosted carrots, labneh, pistachio & honey (N, M)

Or

ANTIPASTI BOARD FOR 2 PEOPLE

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

MAIN COURSES

Pan fried hake cannellini beans, chorizo & cavolo nero (F, Ce)

Wild mushroom risotto, truffle oil & hazelnuts (Ce, Sd, M, N)

Lamb rump, glazed carrots & rosemary jus (Ce)

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*

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