

THE  
—  
AMPERSAND  
—  
HOTEL

3 COURSE 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.*

£45 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)

Deep fried octopus, potato cream, agrumi gel & purple potato chips (F,M,G)

Burrata, caponata & pine nuts (M,N,Ce)

MAIN COURSE

Spatchcock chicken, sumac and green olives with mash potatoes & baby carrots (Sd,M)

Squid ink risotto, mussels & clams (G,M)

Potato gnocchi with vegan Italian pesto & green beans (G,Sd,N) (Vegan)

Rib eye on the bone, capers & oregano dip (Sd) - £13.50 supplement

Served with a side of choice: Mixed leaf salad (Mu,Sd) OR Fries with truffle mayo (E,G,Mu,Sd)

DESSERT

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

Dark chocolate & cherry parfait, mix berry sorbet (Sd,N) (Vegan)

Apero tiramisu (M,E,G,Sd)

3 - Cheese selection (M,G,Sd,Se) - £14.50 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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3 COURSE 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

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

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

Roasted shallots millefeuille, watercress, peas & black truffle (Sd,G) (Vegan)

MAIN COURSE

Pork belly apple gel, Cavolo Nero and chunky roast potatoes (M,Sd,Ce)

Tagliatelle, pesto, swordfish & bergamot (C,M,Sd,Ce,N)

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

Beef fillet, hasselback potatoes, pumpkin & mushroom (Sd,M,Ce) - *£15.50 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 & cherry parfait, mix berry sorbet (Sd,N) (Vegan)

3 - Cheese selection (M,G,Sd,Se) - *£14.50 supplement*

**Allergy key**

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