

THE  
—  
AMPERSAND  
—  
HOTEL

**AUTUMN & WINTER**

We offer a pre-selected choice, please advise us on what each guests 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.

**3 COURSE PRIVATE DINNER MENU**  
£35 PER PERSON | MINIMUM 10 GUESTS

STARTER

Parma ham, truffle celeriac remoulade <sup>(E)</sup>

H Forman smoked salmon, beetroot & horseradish <sup>(F,E)</sup>

Onion tart tatin with goat cheese <sup>(V) (D,G,E)</sup>

MAIN COURSE

Grilled chicken breast, spiced red cabbage, celeriac gratin <sup>(D)</sup>

Roast Shetland cod, puy lentils & mustard <sup>(F,D,Mu)</sup>

Gnocchi with mushrooms, spinach & smoked mozzarella <sup>(V) (G,D,E)</sup>

DESSERT

Milk chocolate whipped ganache, poached pears, ginger crumble <sup>(G,D,E,N)</sup>

Passionfruit crème brûlée, vanilla shortbread, lychee sorbet <sup>(G,D,E,N)</sup>

ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Cheese course £12.50 <sup>(G,D,Se)</sup>

Port wine £4.50

Tea, coffee & petit fours £4.50

**Allergy key**

Crustaceans (C) Celery (Ce) Dairy (D) 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 PRIVATE DINNER MENU**  
£40 PER PERSON | MINIMUM 10 GUESTS

STARTER

Duck ballotine, quince & watercress <sup>(D)</sup>

Fish soup, rouille & croutons <sup>(S,D,E,G)</sup>

Burrata, sweet chilli, herb bread crumbs <sup>(V) (D,G)</sup>

MAIN COURSE

Lamb cutlets, stewed peppers, aubergine caviar & smoked potato puree <sup>(D)</sup>

Scottish salmon, cauliflower, prawns & vermouth <sup>(F,S,D)</sup>

Polenta, mushrooms & truffle <sup>(V) (D,G)</sup>

DESSERT

Chocolate custard tart, citrus salad, passionfruit & almond <sup>(D,G,E,N)</sup>

Buttermilk panna cotta, red berry sorbet, pistachio cremeux <sup>(D,E,N)</sup>

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**3 COURSE PRIVATE DINNER MENU**  
£45 PER PERSON | MINIMUM 10 GUESTS

STARTER

Seared foie gras, spiced orange syrup & hazelnuts <sup>(N)</sup>  
Cornish crab, wasabi & tarragon mayonnaise, apple salad <sup>(C,E)</sup>  
Kale soup with herb dumplings <sup>(V) (G,D)</sup>

MAIN COURSE

Ribeye steak, truffle potato purée, & wild mushrooms <sup>(D)</sup>  
Seabass, fennel & orange, pumpkin gratin <sup>(F)</sup>  
Truffle celeriac en croute, braised carrots <sup>(V) (D,E,G)</sup>

DESSERT

Brownie, caramel ice cream, candied popcorn & peanut ganache <sup>(G,D,E,N,P)</sup>  
Chocolate mandarin mousse, caramelized orange, cocoa nib ice cream <sup>(G,D,E,N)</sup>

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Port wine £4.50

Tea, coffee & petit fours £4.50

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