

THE  
—  
AMPERSAND  
—  
HOTEL

**AUTUMN & WINTER CHEF'S TABLE SHARING PACKAGE**

Please confirm your pre-orders 10 working days prior to the event  
and return seating plan and choices at this time.

£50 PER PERSON | MINIMUM 6 GUESTS

Welcome glass of prosecco on arrival  
Half bottle of house white or red wine

Please note the below is a sample menu created daily by our chef based on the availability of seasonal  
produce.

**"CHEF'S SELECTION"**

Grilled potato focaccia, olive oil & balsamic (G)

Burrata with honey & truffle (D)

Brown crab meat & tarragon croquettes (Mo,E,D,G)

Beetroot & salt cod risotto (D,F)

Grilled French chicken, mushroom veloute, Pomme Anna (D)

Cauliflower gratin, tomato & Gorgonzola (D)

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Selection of desserts (G,D,Se,E)

Tea, coffee & petit fours (G,D,Se)

**ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING**

Cheese course £12.50 (G,D,Se)

Port wine £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.