

# THE AMPERSAND HOTEL

## FESTIVE PACKAGE

### 3 COURSE MENU

£65 PER PERSON | MINIMUM 8 GUESTS

*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.*

Glass of Prosecco on arrival  
Half bottle of house white or red wine  
Christmas crackers and novelty boxes

### STARTER

Chicken liver parfait, berry compote, toasted brioches (G,D,E,Sd)  
Beetroot tarte Tatin, watercress and walnuts (G,N)  
Orange cured salmon, cucumber apple and sesame tuille (F,Sd,D,Se)

### MAIN

Norfolk black turkey, roast potatoes, carrot purée, honey glazed parsnip, kale (D,G)  
Fillet of beef, truffle creamed potatoes, Brussels sprouts and red currant jus (£10 supplement) (D)  
Fillet of hake, leek and potato volute, beetroot dressing (F,D)  
Salt baked celeriac, cauliflower purée, wild mushroom and cep crumb (G)

### DESSERT

Steamed Christmas sponge pudding, brandy sauce, spiced vanilla bean ice cream (D,E,G,N)  
Dark chocolate yule log, candied chestnuts, clementine sorbet (D,E,G,N)  
Stewed pear, gingerbread and winter berry trifle (D,G,D)

Tea, coffee & petit fours

### ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Selection of 3 canapés £9.50  
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.