

Ampersand

Fork Buffet menus

Ampersand Events is proud to offer you the best of British produce. As a leading caterer in the industry we are renowned for our outstanding food and our team of dedicated chefs along with our carefully selected suppliers will create inventive lively menus offering an extensive selection of fresh, vibrant, seasonal dishes using the very finest ingredients.

We are passionate about food which shows in our cutting edge contemporary cuisine to our classic traditional favourites.

Our fork buffet menus are priced from £29.10 - £39.40 per head exclusive of VAT providing flexibility for all budgets

Some of our dishes may contain nuts. If you have a food allergy or require specific dietary requirements please ask for further details.



Amper&and

Main Courses

Hot fork items

Pot Roasted Mussaman Chicken Curry, Egg Noodles, Stir Fried Vegetates in Oyster Sauce

Moroccan Lamb Tagine with Walnut & Red Pepper Bulgur Wheat, Pumpkin & Chickpea Salad
with Tahini

Chicken Chasseur with Baby Roasted Potatoes, Garlic
& Rosemary Roasted Root Vegetables

Slow Braised Beef Bourguignon with Roasted Baby Onion & Bacon,
Green Beans & Lyonnaise Potatoes

Lamb Irish Stew Marinated In Guinness, Buttered Savoy Cabbage & Creamy Mash Potatoes

Slow Braised Shin of Beef with Red Wine, Parsnip Purée & Confit Potatoes

Stir-Fried Beef with Black Bean Chinese Greens & Bamboo Shoots,
Sticky Rice & Wok Fried Soy Broccoli

Confit of Gressingham Duck Leg with Evesham Lentils,
Braised Chicory & Boulangere Potatoes

Roasted Sea Bass with a Hot, Sour & Sweet Sauce,
Thai Jasmine Rice & Steamed Bok Choi

Tea Smoked Salmon Topped with Poached Egg, Brown Butter,
Sautéed Spinach & Lemon Buttered Potatoes

Brecon Mutton Shepherd's Pie, Sautéed Buttered Spinach & Roasted Thyme Carrots

Twelve Hour Slow-Roasted Rump of Lamb with Mint & Caper Sauce,
Roasted Chantaney Carrots & Red Cabbage

Pan Fried Cod with Tartare Sauce, Spring Green & Saffron Potato Purée

Lebanese Lemon Chicken Topped with Sour Cream,
Cumin Roasted Aubergine's & Spiced Couscous

Black Peppered Pork Fillets with Calvados Sauce Minted Peas
& Broad Beans, Fondant Potato

Parmesan Bread Veal Escallop served with Biarritz Potatoes & Saffron Flavoured Ratatouille



Ampersand

Cold fork items

Selection of Classic Meat-Based Italian Antipasti (Salami, Prosciutto Ham, Beef Rissoles, Mortadella) with Olives, Capers, Sundried Tomato

Selection of Antipasti of Fish with Saffron Aioli, Pickled Cucumber

Chicken Liver Terrine with Farm House Chutney

Pressed Seafood & Black Mushroom Terrine with Saffron Aioli

Smoked Ham Hock & Sherry Vinegar Terrine with Piccalilli

Asparagus & Quail's Egg Benedict with Glazed Hollandaise (V)

Parmesan Shortbread with Ratatouille Topped with Roquette Pesto (V)

Free Range Chicken Breast "Saltimbocca"

Confit of Curd Salmon with Platter of Cured English Ham with Piccalilli

Assiette of Scottish Salmon with Pickle Fennel and Caper Berries

Roast Butternut Squash & Smoked Apple Wood Cheddar Tart (V)

Stilton & Broccoli Deep Filled Tart (V)

Smoked Salmon & Spinach Deep Filled Tart

Feta & Rocket Deep Filled Tart (V)



Ampersand

Vegetarian

Red Onion Tart Tatin with Crumble Goat Cheese

Wild Mushroom Strudel

Moroccan Spiced Butternut Wrapped in Feuille de Brick

Macaroni Cheese with Wild Mushroom and Truffle Oil

Char Grilled Mediterranean Vegetables & Polenta Millefeuille

Filo Basket Filled with Sautéed Oyster Mushroom & Tofu
Gnocchi with a Cauliflower Cheese Puree

Jersey Royal Potato, Leek & Cheddar Tartlet

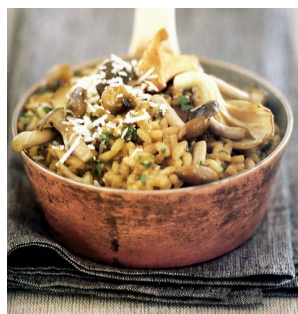
Lasagne of Roasted Butternut Squash, Spinach & Wild Mushroom

Leek & Sweet Potato Pitivier

Parsnip & Red Pepper Tarte Tatin

Roasted Pepper & Goat Cheese Filo Parcel

Saffron & Asparagus Risotto



Ampersand

Salad

Tomato, Bocconcini & Fresh Basil with Olive Oil & Balsamic Dressing (V)

Baby New Potato with Spring Onions, Shallots & a Wholegrain Mustard Mayonnaise (V)

Salad Leaves & Herb Salad with Vinaigrette (V)

Mixed Beans Salad with Pesto Sauce (V)

Char Grilled Mediterranean Vegetables Salad with a Balsamic Dressing (V)

Traditional Greek Salad with Feta Cheese & Black Olives (V)

Coleslaw Salad with a Ginger Mayonnaise (V)

Tabbouleh Salad with Fresh Mint, Concasse Tomato, Lemon Juice and Olive Oil (V)



Ampersand

Desserts

Lemon Meringue Pie with Raspberry Coulis

Treacle Tart & Clotted Cream

Rhubarb Cream in a Glass with Sable Biscuit

Chocolate Brownie with Fudge Dipping Sauce

Grilled Skewer of Pineapple with Rum Spice Syrup

Bitter Chocolate & Raspberry Tart with Cream Anglaise

Strawberry Eton Mess in a Martin Glass

Tiramisu

Banoffee Pie

Glazed Lemon Tart with Cassis Coulis

Mini Fruit Skewers with Chocolate Dip

Espresso Bavarois Topped with Bailey's Cream



Fork buffet menu prices

One main course with bread rolls, one salad, one dessert, coffee £29.10 exclusive of vat

Two main courses with bread rolls, two salads, one dessert, coffee £35.30 exclusive of vat

Two main courses with bread rolls, two salads, one dessert, fresh fruit bowl, cheese, coffee

£39.40 exclusive of vat

Vegetarian main course can be either chosen as one of the main courses or offered as an alternative to vegetarian guests only

