

Ampersand

Lunch and Dinner menus

Spring / Summer

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 dedicated team of chefs, along with our carefully selected suppliers will create inventive lively menus offering an extensive selection of fresh, vibrant, seasonal dishes using only the very finest ingredients.

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

Our lunch and dinner menus are priced from £44.95 per head exclusive of vat.

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



*"All our main courses are garnished with seasonal vegetables appropriately to each dish.
Where possible we try use only British produce to support our farmers
As all our food is fresh please be understanding if occasionally a product is not available.
Please be assured that suitable alternatives will be offered as replacements"*

Gary Devereaux, Executive Chef, Ampersand Events



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First Courses

Jellied Tomato Consommé with Crab Cream Fresh Topped with Smoked Salmon & Herb Leaf

Trio of Scottish Salmon: Hot Smoked, Beetroot Cured & Oak Smoked with Tiny Blinis, Horseradish & Cucumber Mousse

Martini Glass of Saffron Jelly Dill Cream Smoked Salmon, Topped with Mini Crab Cake

Seared Scallops with Pea Puree, Cured Dried Bacon, White Wine Velouté

Wild Rocket & Roasted Asparagus Salad with Balsamic & Red Wine Dressing (V)

Poached Asparagus Salad with Soft Boiled Quail's Eggs, Lemon Hollandaise Sauce
(English season only – May to July) (V)

Chilled Smoked Ham Hock Pressed Terrine with Pea Purée, Broad Bean Salad & an Orange Dressing

Terrine of Summer Leeks & Mushroom with Radish & Spring Onion Slaw (V)

Poach Saffron Pear with Crumbled Golden Cross Goat Cheese Salad finished with White Balsamic Dressing (V)

Pea Minted Mousse with Rose of Parma Ham & Pea Shoot Salad with a Brush of Old Age Balsamic Syrup

Heritage Tomato, Grapefruit & Avocado Salad with Toasted Pine Nuts and Basil Oil (V)

Ballantine of Goosnargh Chicken Salad with Sharp Rhubarb Purée, Raspberry & Hazelnuts Dressing

Carpaccio of Beef with Parmesan Cheese, Wild Rocket & Olives Drizzle with Sharp Orange Dressing

Broad Bean & Crispy Pancetta Salad with a Pea, Pecorino Cheese & Mint Dressing

Timbale of Smoked Salmon Stuffed with a Purple Potato Salad Served with Egg, Parsley & Caper Mustard Dressing



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Main Courses

Slow Cooked Spring Rump of Lamb with Spring Greens Confit of New Seasoned Garlic Served with Madeira Jus

Rack of Lamb Coated with Rosemary Herb Crust Served with Sautéed Spinach & Redcurrant Jus
(Supplement of £4.50 per person)

English Veal Steak with Asparagus & Sautéed Morels Finished with Muscat Cream Sauce

Fillet of Cornish Beef Topped Crab Ravioli with Ribbons of Summer Vegetable finished with Summer Truffle Jus
(Supplement of £4.50 per person)

Rack of Pork with Pea Purée & Apricot Savoy Tart Served with Whole Grain Mustard Sauce

Roasted Fillet Pork with Gooseberries Compote Topped with Crisp Bacon Served with Buttered Spring Greens

Corn Feed Chicken Stuffed with Pesto Mousse Served with Provençal Vegetables & Tomato, Herb Jus

Sutton Hoo Chicken Filled with Lemon Summer Truffle Mousse on a Bed of Ribbons of Leek Finished with Saffron Cream Sauce

Free Range Chicken Breast Filled with Fine Herb and Champagne Mousse, Served with Lemon & Thyme Julienne of Leeks

Steamed Wild Halibut with Caviar Hollandaise & Buttered Samphire
(Supplement of £4.50 per person)

Pan Fried Cod with Sautéed Sea Kale Drizzled with Brown Shrimp, Capers Parsley Butter Red Wine Sauce

Confit of Salmon on a Bed of Shaved Wild Fennel & Julienne of Runner Beans Served with Sharp Lemon Dressing

Globe Artichoke Stuffed with Summer Vegetable Topped with a Puff Pastry Lattices Served with Red Pepper Coulis (V)

Ravioli of Ratatouille with Gazpacho Sauce, Sautéed Spinach Topped with Crumbled Feta Cheese (V)

Saffron Risotto Finished with Asparagus Creamed Purée Topped with Asparagus Spears (V)



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Desserts

Chocolate Tart, Peach Sorbet Served with Peach Compote

Lemon Posset with Spiced Summer Berries & Yorkshire Cake

Classic Lemon Tart with Vanilla Ice-Cream & Raspberry

Caramelised Lemon Tart Served with Raspberry Coulis

Assiette of Rhubarb (Tart, Mousse, Sorbet)

Summer Pudding with Jersey Clotted Cream

White Chocolate Panna Cotta, Poached Summer Fruits in a Passion Fruit Syrup

Strawberry & Vanilla Trifle With Honey Ice Cream with a Lavender Tuile

Selection of British and Irish Cheeses With Raisin & Apple Chutney, Grapes & Celery

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Coffee and chocolates

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£44.95 per head exclusive of VAT for three courses

Please note that all guests will be served the same menu selection with the exception of dietary requirements

