

## Fork buffet menus

Ampersand 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.

Ampersand will not knowingly use GM ingredients. Some of our dishes contain nuts. If you have a food allergy or require specific dietary requirements please ask for further details.

Our fork buffet menus are priced from £29.60 - £39.90 per head exclusive of VAT providing flexibility for all budgets



## MAIN COURSES

Pot roasted Mussaman chicken curry, egg noodles,  
stir fried vegetables in oyster sauce

Moroccan lamb tagine with walnut and red pepper bulgur wheat,  
pumpkin and chickpea salad with tahini

Chicken chasseur with baby roasted potatoes,  
garlic and rosemary roasted root vegetables

Slow braised Beef bourguignon with roasted baby onion and bacon,  
green beans and lyonnaise potatoes

Lamb Irish stew marinated in Guinness,  
buttered Savoy cabbage and creamy mash potatoes

Slow braised shin of beef with red wine,  
parsnip purée and confit potatoes

Stir-fried beef with black bean Chinese greens and bamboo shoots,  
sticky rice and wok fried soy broccoli

Confit of Gressingham duck leg with Evesham lentils,  
braised chicory and boulangere potatoes

Roasted sea bass with a hot, sour and sweet sauce,  
Thai jasmine rice and steamed Bok choi

Tea smoked salmon topped with poached egg, brown butter,  
sautéed spinach and lemon buttered potatoes

Brecon mutton shepherd's pie,  
sautéed buttered spinach and roasted thyme carrots

Twelve hour slow-roasted rump of lamb with mint and caper sauce,  
roasted chantaney carrots and red cabbage

Pan fried cod with tartare sauce, spring green and saffron potato purée

Lebanese lemon chicken topped with sour cream,  
cumin roasted aubergine's and spiced cous cous

Black peppered pork fillets with calvados sauce  
minted peas and broad beans, fondant potato

Parmesan bread veal escallop served with Biarritz potatoes,  
saffron flavoured ratatouille

## 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 and polenta millefeuille

Filo basket filled with sautéed oyster mushroom and tofu

Gnocchi with a cauliflower cheese puree

Jersey royal potato, leek and cheddar tartlet

Lasagne of roasted butternut squash, spinach and wild mushroom

Leek and sweet potato pitivier

Parsnip and red pepper tarte tatin

Roasted pepper and goat cheese filo parcel

Saffron and asparagus risotto

## SALAD

Tomato, bocconcini and fresh basil with olive oil and balsamic dressing

Baby new potato with spring onions, shallots and a wholegrain mustard mayonnaise

Salad leaves and herb salad with vinaigrette

Mixed beans salad with pesto sauce

Char grilled Mediterranean vegetables salad with a balsamic dressing

Traditional Greek salad with feta cheese and black olives

Coleslaw salad with a ginger mayonnaise

Tabbouleh salad with fresh mint, concasse tomato, lemon juice and olive oil

## DESSERTS

Lemon Meringue Pie  
Treacle Tart and Clotted Cream  
Rhubarb cream with sabley biscuit  
Chocolate Brownie with fudge dipping sauce  
Grilled Skewer of Pineapple with rum Spice syrup  
Bitter Chocolate and Raspberry Tart  
Strawberry Eton mess  
Tiramisu  
Banoffee pie  
Glazed lemon tart  
Mini fruit skewers with chocolate dip  
Rice pudding dumplings jam dip

## Fork buffet menu prices

one main course with bread rolls, one salad, one dessert, coffee	£29.60 exclusive of VAT
two main courses with bread rolls, two salads, one dessert, coffee	£35.80 exclusive of VAT
two main courses with bread rolls, two salads, one dessert, fresh fruit bowl, cheese, coffee	£39.90 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*