

Lunch/Dinner menus

Amper&and 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.

Amper&and is passionate about food, we believe in making our dishes from only the freshest, tastiest produce. For this reason Amper&and 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.



"All our main courses are garnished with seasonal vegetables appropriate to each dish. Where possible we try use only British produce to support our local 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, CH&Co Events

STARTERS

Parma Ham, Fig & Bocconcini Mozzarella Salad, White Balsamic Dressing

Terrine of Duck Confit, Lentil Du Puy, Shallot Confit

Consommé of Free-Range Chicken "En Croûte"

Ham Hock & Artichoke Terrine, Homemade Piccalilli

Carpaccio of Venison, Shallot & Herb Dressing, Parmesan
(supplement £1.00 pp)

Ham Hock & Foie Gras Terrine with a Celeriac & Apple Slaw
(supplement £1.50 pp)

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Timbale of Smoked Salmon & Salt Cod Mousse with Dill Cream Dressing

Potted Shrimps, Spiced Tomato Jelly, Toasted Croûte

Escabeche of Mackerel, Soused Vegetables, Black Olive Tapenade

Char Grilled Tuna, Soy Syrup & Bok Choi

Trifle of Jellied Tomato Consommé with Crab Cream Fraiche  
Smoked Salmon & Herb Leaf  
(supplement £1.00pp)

Marinated Scottish Loch Salmon, Fresh Crab, Pickled Ginger & Lemon Dressing  
(supplement £1.00pp)

Seared Scallops, Pea Puree, Cured Dried Bacon, White Wine Veloute  
(supplement £2.00 pp)

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Plum Vine Tomato, Pickled Walnuts, Warm Goat's Cheese
Basil Crisp & Basil Oil (V)

Cauliflower Pannacotta, Shaved Beetroot, Salad of Minted Peas (V)

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Bread Rolls and Butter

## MAIN COURSES

Corn Fed Chicken Breast stuffed with Confit Shallots & Spinach  
Vermouth Jus

Breast of Aylesbury Duck, Crusted Peppercorns & Honey, Oriental Sauce

Guinea Fowl Breast filled with Wild Mushrooms, Tarragon & Tomato Jus

Fillet of Black Peppered Pork with Sweet Potato Puree  
Seasonal Vegetables & Vermouth Sauce

Roast Rump of Cornish Lamb "Niçoise"  
(supplement £2.50pp)

Rump of Lamb with Thyme Boulangerie Potato, Parsnip Purée  
(supplement £2.50 pp)

Saddle of Cornish Lamb, Grain Mustard & Chive Crust, Rosemary Scented Jus  
(supplement £3.00pp)

Roasted Lamb Cutlet with Pot Roasted Shoulder, Red Wine Sauce  
(supplement £3.50pp)

Fillet of Aberdeen Angus Beef "Melton Mowbray", Port Wine Sauce  
(supplement £4.50pp)

Marinated Loin of Venison, "Sauce Grand Veneur"  
(seasonal, supplement £4.50pp)

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Roasted Cured Salmon Fillet with Saffron Fondant, Sautéed Samphire Spinach
Butter & Chervil Sauce

Fillet of Halibut, Lemon Parsley & Parmesan Crust

Braised Fillet of Cod, Boulangere Potatoes, Madeira Butter

DESSERTS

Carpaccio of Pineapple, Basil & Saffron Syrup, Caramel Ice Cream

Chocolate Tart, Orange Sorbet

Nougat Glace, Almond Tuille

White Chocolate & Raspberry Cheesecake

Caramelised Lemon Tart

Strawberry Shortbread

Assiette of Rhubarb

Summer Pudding, Jersey Clotted Cream

Vanilla Pannacotta, Poached Fruits in Lime Syrup

Steamed Citrus Sponge, Lemon Curd Ice Cream

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SAVOURY COURSES

Argent Prunes wrapped in Sweet Cured Bacon on Toasted Spiced Bread
Prune Coulis

Cambrian Ham & Spinach with Welsh Rarebit

Tart of Finnan Haddock, Tomato & Béarnaise Sauce

Parmesan Shortbread, Poached Pear, Stilton & Port Reduction

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Coffee and chocolates

£44.95 per person exclusive of VAT for three courses

£51.20 per person exclusive of VAT for four courses