

THE
—
AMPERSAND
—
HOTEL

DAY DELEGATE RATE PACKAGE

MINIMUM OF 10 DELEGATES

PACKAGE INCLUDES:

Room hire

High speed wireless internet

LCD Television

Pens, pads and flipchart

Soft drinks in mini bar

Mineral water

Nespresso coffee machine

Arrival coffee break with a selection of pastries

Morning coffee break with seasonal muffins / slices of banana bread / fresh fruit platter

Working buffet lunch

Afternoon coffee break with biscuits / fruit booster smoothie shot

All rooms have natural daylight & individually adjustable air conditioned rooms

Inclusive of VAT and service charge

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WORKING LUNCH MENUS

Our menus are designed so that your delegates can pick and mix a few items together, there are always at minimum two vegetarian options, please let us know at least 10 days prior to your event for any allergies and our team will be more than happy to find alternatives and guide you through each dish in more detail.

To ensure the freshest of ingredient and variation for meetings that fall over multiple days we offer a daily menu.

Monday

Chicken, cucumber & tarragon mayonnaise on wholemeal bread (E,G,D)
Caesar salad with soft boiled eggs (F,E,D)
Poached salmon, tomato & shiso salsa (F)
Roast cauliflower, hummus, chimichurri (V) (Se)
Mozzarella, tomato & green olive tapenade (V) (D)
Spiced lamb meatballs roast pepper & basil sauce (Ce)
Crispy fried calamari with tartar sauce (Mo,G,E)
Selection of cheese and grapes (D,Se,G)
Caramel blackberry panna cotta (D)
Fresh fruit platter

Tuesday

Anchovy bruschetta with parsley & pickled shallots (F,G)
Chicken noodle salad with soy, honey & chilli (G)
Grilled halloumi, tomato & oregano salsa (V) (D)
Cucumber salad, mint, lemon & yoghurt dressing (V) (D)
Macaroni blue cheese, herb breadcrumbs (V) (D,G,E)
Chorizo cooked in red wine
Smoked aubergine, grated tomatoes & sumac (V)
Selection of cheese and grapes (D,Se,D)
Lemon & blueberry meringue pie (G,D,E,N)
Fresh fruit platter

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.

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Wednesday

Lasagna "Al Forno" (G,E,D)
Aubergine "schnitzel", tahini & lemon (V) (G,Se,E)
Baked penne pasta with Parmesan, tomato & basil (V) (G,E)
Smoked salmon, beetroot & horseradish (D,F)
Mixed leaf salad, citrus vinaigrette (V) (Mu)
Roast vegetable salad, goat cheese dressing (V) (D)
Mushroom arancini (V) (D,G,E)
Selection of cheese and grapes (D,Se,G)
Cambridge cream, mix berries, shortbread (D,G,E)
Fresh fruit platter

Thursday

Grilled chicken, coconut & ginger
Seafood noodle salad with sweet soy dressing & coriander (F,C,S,G,E)
Spinach & feta pie (V) (G,E,Se)
Potato & tarragon salad with lemon mayonnaise (V) (E)
Focaccia with mozzarella & tomato (V) (G,D)
Pasta with smoked salmon & dill (G,D,E,F)
Lamb & mint koftas, chilli & yoghurt dressing (D,G,E)
Selection of cheese and grapes (D,G,Se)
Eton mess (E,N,D)
Fresh fruit platter

Friday

Salmon teriyaki, stir fried Chinese cabbage (F,G)
Sourdough, roast beef, watercress & mustard (G,Mu,D)
Chicken, mint & mozzarella bourekas (D,G,E)
Mixed antipasti (V)
Hummus with roast tomatoes, olives & green chilli, grilled pitta (V) (Se,G)
Courgette, basil & goat cheese tortilla (V) (E,D)
Selection of hams & pickles (Mu)
Selection of cheese and grapes (D,G,Se)
Dark chocolate orange mousse, chocolate crumbles (G,D,E,N)
Fresh fruit platter

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