

THE
AMPERSAND
HOTEL

DAY DELEGATE RATE PACKAGE

MINIMUM OF 10 DELEGATES

PACKAGE INCLUDES:

Room Hire
Arrival coffee break with selection of pastries
Morning coffee break with seasonal muffins
Afternoon coffee break with biscuits
Working Lunch Buffet
Mineral water
Stationery
LCD Television & Cabling
Flipchart & easel with pad
Conference phone (Local/ National Calls included)

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

Roast pepper and wild rice salad

Grilled vegetables empanadas, parsley pesto (G,N)

Salt cod brandade, black garlic bread, soft boiled egg (F,D,G,E)

Shrimp, cous cous and herb salad (C,G)

Mixed cured meat platter, pickle and toast (Sd,G)

Sicilian Beef arancini (G,D,E,Ce,Sd)

Mix leaf salad (Mu)

Saint clement posset, vanilla shortbread (E,G,D)

Fresh fruit platter

Selection of cheese (E,D,G)

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TUESDAY

Spinach and feta flaounas (G,D)

Potato samosa, onion and coriander chutney (G)

Fish goujon and chips, tartare sauce (F,G,Mu,E,Sd)

Smoked mackerel, Heritage carrots and apple salad (Sd,F)

Roast beef open sandwich, rocket, parmesan and chive pesto (D,G)

Lamb croquette, feta and anchovy mousse (Ce,Sd,Mu,G,E,D,F)

Mix leaf salad (Mu)

Dark chocolate brownie, whipped ganache (E,G,D,N)

Fresh fruit platter

Selection of cheese (E,D,G)

WEDNESDAY

Artichoke and goats cheese tart (G,D)

Vegetable baji raita (G,D)

Prawns tacos, guacamole and Sriracha mayo (C,Sd,G,E,Mu)

Smoked salmon pickled onion and radishes (F,Sd)

Mini hot dog, melted onions and french's mustard (Mu,Sd,D,E)

Lamb kofta, apricot cous cous and flatbread (G)

Mix leaf salad (Mu)

Buttermilk pannacotta, poached pears, almond crumble (E,G,D,N)

Fresh fruit platter Selection of cheese (E,D,G)

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THURSDAY

Oven baked pasta, with butternut squash and sage (G,D,E)

Vegetarian paella (Sd,Ce)

Cod fritters, sweet chilli sauce and spring onions (F,E,Sd)

Olives bruschetta, grated tomato and boquerones (F,G)

Mini Burgers, tomato, lettuce and ketchup (G,D,E)

Grilled chicken skewers, peanut sauce (P)

Mix leaf salad (Mu)

Lemon, blueberry and coconut meringue pie (E,G,D)

Fresh fruit platter

Selection of cheese (E,D,G)

FRIDAY

Super food salad, toasted seeds

Cauliflower and blue cheese gratine (D)

Grilled sardines, Mediterranean salad (F, Sd)

Fritto misto, tarragon mayo (C,F,Mo,E,Mu,Sd)

Lamb mussaka (Ce,Sd)

Chorizo tortilla wrap (G,Sd,E)

Mix leaf salad (Mu)

White chocolate and raspberry crème Brule (E,G,D)

Fresh fruit platter

Selection of cheese (E,D,G)