

THE
AMPERSAND
HOTEL

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 and individually adjustable air conditioning

Inclusive of VAT and service charge

WORKING BUFFET LUNCH

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 ingredients and variation for meetings that fall over multiple days we offer a daily menu. All our DDR's and working lunches are served with sourdough bread & butter.

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MONDAY

Stuffed mushroom, spinach, sun dry tomato & pine nuts (N,D)
Rice & black bean fritters, tomato salsa (E,G)
Prawns, peppers & aubergine skewers, paprika aioli (C,G)
Mixed cured meat platter, pickle, and sourdough (Sd,G)
Panzerotti ham & mozzarella (G,D,Sd,Ce)
Mix leaf salad (Mu)

Pecan pie, clotted cream (E,G,D,N)
Fresh fruit platter
Selection of cheese (E,D,G)

TUESDAY

Quinoa, pumpkin, pomegranate & ricotta salad (Sd,D)
Leek & mushroom quiche, crumbled goat's cheese (G,E,D)
Roast salmon, beetroot & celeriac salad (Sd,F)
Beef open sandwich, rocket, parmesan, and chive pesto (D,G)
Chorizo and halloumi skewers, aioli (D,Mu,Sd,E)
Mix leaf salad (Mu)

Pear & mix berries crumble tart (E,G,D,N,Sd)
Fresh fruit platter
Selection of cheese (E,D,G)

WEDNESDAY

Pumpkin and ricotta croquettes, goats curd dip (D,G,E)
Crispy mixed vegetables, chive mayo (G,E,Mu,Sd)
Cod tacos, guacamole and Sriracha mayo (F,Sd,G,E,Mu)
Mini hot dog, melted onions and French's mustard (Mu,Sd,D,E)
Lamb skewers, Israeli cous cous & burnt chilli yogurt (G,D)
Mix leaf salad (Mu)

Maple pannacotta, bourbon shortbread (E,G,D)

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

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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THURSDAY

Oven baked penne, pumpkin & spinach (D,G,E)
Stracciatella, chicory & orange salad (D, Mu, Sd)
Calamari & lemon mayo (Mo,Mu,Sd,G)
Mini Burgers, tomato, lettuce and burger sauce (G,D,E)
Grilled chicken thigh, soy chilli & ginger (So)
Mix leaf salad (Mu)

Chocolate fudge brownie (E,G,D,N)
Fresh fruit platter
Selection of cheese (E,D,G)

FRIDAY

Saffron arancini, sundry tomato pesto (D,Sd)
Cauliflower and blue cheese gratine (D)
Boquerones, grilled broccoli chilli & tomato (F,Sd)
Lamb & lentils moussaka (Ce,Sd,D)
Serrano ham & grilled vegetables tortilla wrap (G,Sd,E)
Mix leaf salad (Mu)

Lemon & almond mousse cake (E,G,D,N)
Fresh fruit platter
Selection of cheese (E,D,G)

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