

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, sundried tomato & pine nuts (N,D)
Rice & black bean fritters, tomato salsa (E,G)
Prawns, peppers & aubergine skewers, paprika aioli (C,G,E,Mu,Sd)
Mixed cured meat platter, pickle and sourdough (Sd,G)
Mixed leaf salad (Mu)

Coconut & blueberry pannacotta (E,G,D)
Fresh fruit platter
Selection of cheese - Supplement £10 per person (E,D,G)

TUESDAY

Peas, leeks & cheddar quiche (G,E,D)
Crispy mixed vegetables, Tzatziki (G,D)
Confit salmon, Heritage carrots and apple salad (Sd,F)
Roast beef open sandwich, rocket, parmesan and chive pesto (D,G,N)
Mixed leaf salad (Mu)

Chocolate choux puff, vanilla anglaise (E,G,D,N,S)
Fresh fruit platter
Selection of cheese - Supplement £10 per person (E,D,G)

WEDNESDAY

Pumpkin, quinoa, feta & pomegranate salad (D)
Caponata bruschetta (Ce,Sd,G)
Plaice goujons and chips, tartare sauce (F,G,Mu,E,Sd)
Mini hot dog, melted onions and French's mustard (Mu,Sd,D,E)
Mixed leaf salad (Mu)

Passion fruit & mix berry pavlova (E,G,D)
Fresh fruit platter
Selection of cheese - Supplement £10 per person (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, aubergine, courgettes & basil (D,G,E)

Stracciatella, chicory & orange salad (D, Mu, Sd)

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

Mini Burgers, tomato, lettuce and burger sauce (G,D,E)

Mixed leaf salad (Mu)

Raspberry & white chocolate tart (E,G,D)

Fresh fruit platter

Selection of cheese - Supplement £10 per person (E,D,G)

FRIDAY

Caprese salad (D)

Cauliflower and blue cheese gratine (D)

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

Parma ham & grilled vegetables tortilla wrap (G,Sd,E,Mu)

Mixed leaf salad (Mu)

Lemon & almond mousse cake (E,G,D,N)

Fresh fruit platter

Selection of cheese - Supplement £10 per person (E,D,G)

Allergy key

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Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

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