

THE  
AMPERSAND  
HOTEL

WORKING BUFFET LUNCH

£39.00 PER PERSON | MINIMUM 10 GUESTS

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.

MONDAY

Sourdough bread olive oil & balsamic (G, Sd)

Baked aubergine, parmesan, pine nuts & tomato (N,D,Ce, Sd)

Taleggio, spinach & walnuts croquettes (E,G,D,N)

Smoked salmon, sourdough, dill cream cheese (F,G,D,Sd)

Beef empanadas, tomato salsa (G,Ce,Sd)

Mixed leaf salad (Mu)

Caramel Crème brulee (E,G,D)

Fresh fruit platter

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

## TUESDAY

Sourdough bread olive oil & balsamic (G, Sd)

Mushroom, pumpkin & sage quiche (G,E,D)

Crispy mixed vegetables, Tzatziki (G,D)

Roast salmon, tomato, capers & olives (Sd,F,Ce)

Roast beef open sandwich, peppers & mustard (D,G,Mu)

Mixed leaf salad (Mu)

Almond, pistachio & raspberry mousse cake (E,G,D,N,S)

Fresh fruit platter

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

## WEDNESDAY

Sourdough bread olive oil & balsamic (G, Sd)

Courgette, feta, & chickpea gratine (D)

Mushroom bruschetta & smoked ricotta (D,Sd,G)

Plaice goujons, chips & tartare sauce (F,G,Mu,E,Sd)

Prosciutto, grilled vegetables & scamorza wrap (G,Sd,D)

Mixed leaf salad (Mu)

Milk chocolate brownie (E,G,D,S)

Fresh fruit platter

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

## THURSDAY

Sourdough bread olive oil & balsamic (G, Sd)  
Baked pasta, pumpkin, gorgonzola, & pistachio (D,G,E,N)  
Aubergine, chickpea & mint tacos (G,Se)  
Crispy sardines & salsa verde (F,G,E,Sd)  
Mini Burgers, tomato, lettuce and burger sauce (G,D,E)  
Mixed leaf salad (Mu)  
  
Lemon meringue pie (E,G,D)  
Fresh fruit platter  
Selection of cheese - Supplement £10 per person (E,D,G)

## FRIDAY

Sourdough bread olive oil & balsamic (G, Sd)  
Caprese salad (D)  
Cauliflower and blue cheese gratin (D)  
Smoked mackerel, cucumber, chicory & dill salad (F,Sd)  
Focaccia with mortadella, mozzarella & truffle oil (G,Sd,D,N)  
Mixed leaf salad (Mu)  
  
Mixed berry & frangipane tart (E,G,D,N)  
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.