

THE
—
AMPERSAND
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HOTEL

DAY DELEGATE RATE PACKAGE

MINIMUM OF 10 DELEGATES

PACKAGE INCLUDES:

Room hire

High speed wireless internet

LCD Television

Pens, notepads, 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 or slices of banana bread or fresh fruit salad

Working buffet lunch Afternoon coffee break with biscuits or 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 14 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

Focaccia, olive oil & balsamic (G, Sd)

Aubergine parmigiana (M,Ce,E,G)

Meatballs in tomato sauce (E,G,M,Ce)

Smoked salmon, sourdough cream cheese (F,G,M,Sd)

Endive salad, apple and gorgonzola (M,Sd)

Mixed leaf salad (Mu)

Caramel Crème brulee (E,G,M)

Fresh fruit platter

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

TUESDAY

Focaccia, olive oil & balsamic (G, Sd)

Mushroom, curly kale & sage quiche (G,E,M)

Crispy mixed vegetables, Tzatziki (G,M)

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

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

Mixed leaf salad (Mu)

Almond, pistachio, mango mouse cake(E,G,,N,M)

Fresh fruit platter

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

Allergy Key

Crustaceans (C) Celery (Ce) Milk (M) 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 allergy, please let your server 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.

All proceeds from the service charge go to our team. Prices are inclusive of VAT.

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WEDNESDAY

Focaccia olive oil & balsamic (G, Sd)

Courgette, parmigiana (M)

Mushroom bruschetta & ricotta (M,G)

Stone bass & mixed grilled vegetables (F,Sd)

Chicken Cesar salad (M,E,F)

Mixed leaf salad (Mu)

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

Fresh fruit platter

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

THURSDAY

Focaccia olive oil & balsamic (G, Sd)

Beef lasagna (M,G,E,N,Ce)

Cous cous, mixed vegetables & mustard dressing (G,Mu,Sd)

Potato salad, capers, red onion & olives,(E,Sd)

Sea bass, courgettes & potato roast (Sd,M,F)

Mixed leaf salad (Mu)

Lemon meringue pie (E,G,M)

Fresh fruit platter

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

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FRIDAY

Focaccia olive oil & balsamic (G, Sd)

Caprese salad with tomato & mozzarella (M)

Cauliflower and blue cheese gratin (M)

Lamb & tajin (Ce,M)

Focaccia with mortadella, mozzarella & truffle oil (G,Sd,M,N)

Mixed leaf salad (Mu)

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

Fresh fruit platter

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

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

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