

THE
AMPERSAND
HOTEL

DAY DELEGATE RATE PACKAGE

£95.00 per person

MINIMUM OF 10 DELEGATES

INCLUSIONS:

Room Hire

VAT & Service charge

High speed wireless internet

LCD Television

Pens, notepads, and flipchart

Soft drinks in mini bar

Mineral water

Nespresso coffee machine

Coffee, tea and a selection of pastries upon arrival

Coffee, tea with seasonal muffins, slices of banana bread or fresh fruit salad for
a mid-morning break

Working buffet lunch

Coffee, tea with biscuits or fruit booster smoothie shots for a mid-afternoon
break

THE AMPERSAND HOTEL

WORKING BUFFET LUNCH

Our menus are designed so that your delegates can pick and mix a few items together and there is always a minimum of 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 working lunches are served with sourdough bread & butter.

Allergy Keys

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.

THE
AMPERSAND
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MONDAY

COLD

Focaccia, olive oil & balsamic *(G, Sd)*

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

Mixed leaf salad *(Mu)*

HOT

Endive salad, apple & gorgonzola *(M, Sd)*

Aubergine parmigiana *(M, Ce, G)*

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

DESSERTS

Caramel Crème brûlée *(E, G, M)*

Fresh fruit platter

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

THE
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TUESDAY

COLD

Focaccia, olive oil & balsamic *(G, Sd)*

Roast beef open sandwich, Baby watercress & tartare sauce *(E, G, Mu, Sd)*

Mixed leaf salad *(Mu)*

HOT

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

Crispy mixed vegetables & Tzatziki *(G, M)*

Roast salmon, tomatoes, capers & olives *(Sd, F, Ce)*

DESSERTS

Almond, pistachio & mango mousse cake *(E, G, N, M)*

Fresh fruit platter

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

THE
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WEDNESDAY

COLD

Focaccia olive oil & balsamic *(G, Sd)*

Chicken César salad *(E, F, Mu, M, Sd, G)*

Mixed leaf salad *(Mu)*

HOT

Courgette parmigiana *(M, G, N)*

Mushroom bruschetta & ricotta *(M, G)*

Stone bass & mixed grilled vegetables *(F, Sd)*

DESSERTS

Milk chocolate brownie *(E, G, M, S)*

Fresh fruit platter

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

THE
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THURSDAY

COLD

Focaccia olive oil & balsamic *(G, Sd)*

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

Mixed leaf salad *(Mu)*

HOT

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

Couscous, mixed vegetables & mustard dressing *(G, Mu, Sd)*

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

DESSERTS

Lemon meringue pie *(E, G, M)*

Fresh fruit platter

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

THE
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HOTEL

FRIDAY

COLD

Focaccia olive oil & balsamic *(G, Sd)*

Caprese salad with tomato & mozzarella *(M)*

Mixed leaf salad *(Mu)*

HOT

Cauliflower and blue cheese gratin *(M)*

Lamb & tajin *(Ce, M)*

Smoked mackerel, fennel & cucumber salad *(Sd, Mu, F)*

DESSERTS

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

Fresh fruit platter

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