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
HOTEL

MONDAY

COLD

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

Quinoa, avocado, lime & pomegranate *(Mu) Vegan*

Caprese salad *(M)*
Tomato & mozzarella

HOT

Chickpeas & spinach soup *(Ce) Vegan*

Pan fried stone bass, spinach & pinzimonio *(M, F)*

Pan fried chicken, roasted potatoes & rosemary jus *(Ce)*

Gnocchi, tomato salas & smoked mozzarella *(G,M)*

DESSERTS

Caramel Crème brulée *(E, G, M)*

Fresh fruit platter

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

THE
AMPERSAND
HOTEL

TUESDAY

COLD

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

Cous cous & fresh mixed vegetables *(Mu) Vegan*

Greek salad *(M)*

HOT

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

Rice noodles & mixed vegetables *(Se,S) Vegan*

Pan fried cod, tomato salsa, capers & olives *(Sd, F)*

Beef stew, mash potato & red wine jus *(Sd,Ce,M)*

DESSERTS

Blackcurrant, almond & hazelnut cake *(E, G, N, M)*

Fresh fruit platter

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

THE
AMPERSAND
HOTEL

WEDNESDAY

COLD

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

Asparagus & egg mimosa *(E)*

Chickpea, cucumber, tomato & red onion salad *(Mu,Sd) Vegan*

HOT

Courgette parmigiana *(M, G, N)*

Puy lentil & potato soup *(Ce) Vegan*

Pan fried stone bass & mixed grilled vegetables *(F, Sd)*

Pork stew, apple, mustard & sweet heart cabbage *(Mu,Ce)*

DESSERTS

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

Fresh fruit platter

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

THE
AMPERSAND
HOTEL

THURSDAY

COLD

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

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

Borlotti bean & carrot salad *(Mu) Vegan*

HOT

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

Pan fried sea bream, roasted mixed vegetables & pinzimonio *(F)*

Aubergine parmigiana *(M)*

Polenta, mushrooms & cavolo nero *Vegan*

DESSERTS

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

Fresh fruit platter

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

THE
AMPERSAND
HOTEL

FRIDAY

COLD

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

Chickpea & avocado salad *(Mu,Sd) Vegan*

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

HOT

Cauliflower and blue cheese gratin *(M)*

Lamb tajin *(Ce, M)*

Penne arrabbiata *(G) Vegan*

Haddock fish & chips, tartare *(F,E,Sd)*

DESSERTS

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

Fresh fruit platter

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