

Beverage Menu

Tea and Coffee

Filter coffee and speciality tea	£2.75 per person
With a selection of biscuits	£3.00 per person
With a selection of hand baked cookies	£3.60 per person
Drinks	
Bottled water	£3.25 per bottle
Fruit juice (orange, apple, cranberry, pineapple)	£4.95 per litre
Elderflower fruit cooler	£5.50 per litre
Homemade lemonade	£5.50 per litre
Coke, diet coke and lemonade	£2.00 per glass

C	akes	
	ke and Pastry Selection selections include filter coffee, hot chocolate, speciality teas and fruit juice	£6.50 per person
	nish Pastry Selection rfreshly baked selection consists of custard pastry with almonds, cinnamon whirl and apricot pastry	£6.50 per person
	niature Danish Pastry Selection r freshly baked selection consists of pain au raisin, pain au chocolate, pecan plait and croissant	£7.00 per person

Assorted Cup Cakes

£8.25 per person

Our freshly baked selection consists of vanilla, chocolate and strawberry cup cakes served with vanilla butter icing

Assorted Mini Muffin Selection £7.50 per person

Our freshly baked selection consists of double chocolate, lemon and poppy seed, bran muffins plus our savoury muffin of the week

Afternoon Tea Selection £8.25 per person

Mini chocolate brownie with macadamia nuts, carrot cake with mascarpone cream and orange, lemon Madeleines and mini Victoria sponge

Optional Extras For Refreshment Breaks

Jelly beans or mints

Freshly cut seasonal fruit platter (for ten people)

Fruit basket

£3.60 per bowl
£35.00
£22.00



All prices are subject to VAT

Ampersand

13 Devonshire Square London EC2M 4TH

T 0207 871 0574 F 0207 871 0581 www.ampersandcatering.co.uk





Sandwich Menu

Ampersand is proud to offer you the best of British produce. As a leading caterer in the industry, we are renowned for our outstanding food and our dedicated team of chefs, along with our carefully selected suppliers, will create inventive, lively menus offering an extensive selection of fresh, vibrant, seasonal dishes using only the very finest ingredients.

We are passionate about food and it shows in our cutting edge cuisine through to our classic traditional favourites. Ampersand believes in making our dishes from only the freshest, tastiest produce. For this reason Ampersand will not knowingly use GM ingredients.

£20.50 + VAT per guest to include:

Please choose six sandwiches from the list below. 11/2 rounds of sandwiches will be provided for each guest.

Egg and Cress Mayonnaise

Served on granary (v)

Smoked Salmon

Cream cheese chive bagel

Mature Cheddar

Grape chutney on champagne bread (v)

Wiltshire Ham

English cheddar with mustard mayo on white

Roasted Topside of Beef

Rocket and creamed horseradish on ciabatta

Chorizo

Roasted pepper and harissa flat bread

Roasted Vegetable

Hummus baby spinach wrap (v)

Classic BLT

White bloomer

Prawn and Crab

Lemon mayo on brown bloomer

Roasted Chicken

Avocado salad focaccia

Crisps

Fruit Bowl

Freshly Baked Cakes

Tea & Coffee

All prices stated exclude VAT.



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Fork Buffet A Standing Affair

Fork Buffets are ideal for events with a large number of delegates. They give time for networking and discussion while still offering a filling menu that can be easily eaten with a fork while standing.

As a leading caterer in the industry we are renowned for our "love and understanding" of food.

The Ampersand Chefs specialise in honest traditional, British food with a contemporary twist, creating dishes refined in style and taste. They continue to astound diners, offering sublime food across a diverse portfolio using the best produce, which has been prepared with thought and served with flair.

Our team of dedicated chefs along with our carefully selected suppliers, will create inventive lively menus offering an extensive selection of fresh, vibrant and seasonal dishes.

"I created this fork buffet menu with great care, so naturally I love all the dishes, but I've highlighted my personal favourites throughout - just look out for *Gary Loves*.

"Our fork buffet menus are priced from £26.60 to £36.90 per head providing flexibility for all budgets. Where possible we try use only British produce to support our farmers. As all our food is fresh please understand if occasionally a product is not available. Please be assured that suitable alternatives will be offered as replacements".

Gary Devereaux Executive Chef, Ampersand

Two Main Courses (Meat or Fish and Vegetarian*)
Bread rolls, one salad, one dessert & coffee £26.60 per person

Three main courses (Meat, Fish and Vegetarian*) bread rolls, two salads, one dessert & coffee £32.80 per person

Three main courses (Meat, Fish and Vegetarian*) bread rolls, two salads, two desserts, fresh fruit bowl, cheese & coffee £36.90 per person

*Vegetarian options will be provided at 10% of the total numbers





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Main Courses

Pot-roasted Massaman chicken curry, egg noodles, stir-fried vegetables in oyster sauce Moroccan lamb tagine with walnut and red pepper bulgur wheat, pumpkin and chickpea salad with tahini Chicken chasseur with baby roasted potatoes, garlic and rosemary roasted root vegetables Slow-braised beef bourguignon with roasted baby onion and bacon, green beans and Lyonnaise potatoes Lamb Irish stew marinated in Guinness, buttered savoy cabbage and creamy mash potatoes Slow-braised shin of beef with red wine, parsnip purée and confit potatoes Stir-fried beef with black bean, Chinese greens and bamboo shoots, sticky rice and wok-fried soy broccoli Confit of Gressingham duck leg with Evesham lentils, braised chicory and boulangere potatoes Roasted sea bass with a hot, sour and sweet sauce, Thai jasmine rice and steamed bok choy Tea smoked salmon topped with poached egg, brown butter, sautéed spinach and lemon buttered potatoes Brecon mutton shepherd's pie, sautéed buttered spinach and roasted thyme carrots Twelve hour slow-roasted rump of lamb with mint and caper sauce, roasted Chantenay carrots and red cabbage Pan-fried cod with tartare sauce, spring green and saffron potato purée Lebanese lemon chicken topped with sour cream, cumin roasted aubergines and spiced cous cous Black peppered pork fillets with calvados sauce minted peas and broad beans, fondant potato Parmesan bread veal escallop served with Biarritz potatoes, saffron flavoured ratatouille

Vegetarian

Wild mushroom strudel

Moroccan spiced butternut wrapped in feuilles de brick

Macaroni cheese with wild mushroom and truffle oil

Char-grilled Mediterranean vegetables and polenta mille feuille

Filo basket filled with sautéed oyster mushroom and tofu

Gnocchi with a cauliflower cheese purée

Jersey Royal potato, leek and cheddar tartlet

Lasagne of roasted butternut squash, spinach and wild mushroom

Leek and sweet potato pithivier

Parsnip and red pepper tarte Tatin

Roasted pepper and goat cheese filo parcel

Saffron and asparagus risotto

Red onion tarte Tatin with crumbled goats' cheese



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Ampersand Registered Address: Bryants Farm Kiln Road Dunsden Reading RG4 9PB Registered in England: 1730792 VAT No: 691388495





Fork Buffet

Salad

Tomato, bocconcini and fresh basil with olive oil and balsamic dressing

Baby new potato with spring onions, shallots and a wholegrain mustard mayonnaise

Salad leaves and herb salad with vinaigrette

Mixed bean salad with pesto sauce

Char-grilled Mediterranean vegetable salad with a balsamic dressing

Traditional Greek salad with feta cheese and black olives

Coleslaw salad with a ginger mayonnaise

Tabbouleh salad with fresh mint, concasse tomato, lemon juice and olive oil

Desserts

Lemon meringue pie

Treacle tart and clotted cream

Rhubarb cream with sablé biscuit

Chocolate brownie with fudge dipping sauce

Grilled skewer of pineapple with rum spice syrup

Bitter chocolate and raspberry tart

Strawberry Eton mess

Tiramisu

Banoffee pie

Glazed lemon tart

Mini fruit skewers with chocolate dip

Rice pudding dumplings jam dip





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Breakfast Menu

Our lively and inventive, contemporary menus offer a huge choice of fresh, colourful, seasonal and inspiring international dishes using the very finest ingredients. Our breakfast menus offer plenty of choice and flexibility for all budgets.

Our delicious Continental breakfast is priced at £12.30 per person and the Great British Breakfast start at £21.00 per person.

Ampersand is passionate about food, we believe in making our dishes from only the freshest, tastiest produce. For this reason Ampersand will not knowingly use GM ingredients.

Some of our dishes contain nuts. If you have a food allergy or require specific dietary requirements please ask for further details. All prices exlude VAT.

Classic Continental Breakfast

Mixed Berries and Yoghurt

Seasonal berries, Somerset yoghurt, Hackney honey

Morning Bakery Section

Croissants, brioche, pain au chocolat, Danish pastries, English muffins, bread rolls, preserves

Freshly Squeezed Orange Juice

Rich Roast Arabica Coffee

Twinings Teas and Infusions

£12.30 per head exclusive of VAT

Breakfast Butty

Thick Cut Door Step Bloomer

Bacon or Cumberland sausage butty, tomato ketchup or brown sauce

Freshly Squeezed Orange Juice

Rich Roast Arabica Coffee

Twinings Teas and Infusions

£12.00 per head exclusive of VAT



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The Great British Breakfast

Museum of London Docklands Muesli

Kentish strawberries, berries, Somerset low fat yoghurt, Hackney honey

Toast and Preserves

Full British Breakfast

Cumberland sausages, smoked back bacon, Stornoway black pudding, roasted vine tomatoes, Portobello mushrooms, scrambled eggs, bubble and squeak

Freshly Squeezed Orange Juice

Rich Roast Arabica Coffee

Twinings Teas and Infusions

£21.00 per head exclusive of VAT

The Healthy Breakfast

Museum of London Docklands Muesli

Kentish strawberries, berries, Somerset low fat yoghurt, Hackney honey

Eggs Florentine

Poached free range egg, steamed spinach, hollandaise, toasted English muffins

Smoothies

Strawberry and banana

Freshly Squeezed Orange Juice

Rich Roast Arabica Coffee

Twinings Teas and Infusions

£14.45 per head exclusive of VAT





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Breakfast Drinks

Twinings Teas and Infusions

Rich Roast Arabica Coffee

Freshly Squeezed Orange Juice

Museum of London Docklands Smoothies Strawberry and banana or mango and pineapple

£3.00 per head

Exclusive of VAT

Breakfast Extras

Selection of Mini Morning Pastries

Sliced Fruit and Berries

Granola Pots

Porridge with Various Topping

Bircher Muesli Pot

Apple and raspberry

Sussex Ham and Mature Cheddar Croissant

English Brie and Heritage Tomato Croissant

£3.50 per head

Exclusive of VAT





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