



SIMPLY STUNNING VENUE IN CENTRAL LONDON

INDOOR AND OUTDOOR CONFERENCE & EVENT SPACE AVAILABLE FOR HIRE

AUTUMN 2021 - WINTER 2022 BROCHURE

SITUATED IN LONDON'S PEACEFUL **REGENT'S PARK**,
JUST MINUTES' WALK FROM **BAKER STREET TUBE STATION** AND THE WEST END,
REGENT'S CONFERENCES & EVENTS OFFER
AN AFFORDABLE RANGE OF ATTRACTIVE MEETING & FUNCTION ROOMS







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ROOM CAPACITIES AND RATES

MAIN CONFERENCE ROOMS TO HIRE

	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE	SEMI CIRCLE	CABARET	DAY RATE	HALF-DAY RATE
TUKE HALL	370	N/A	N/A	N/A	N/A	N/A	£2,550.00	£1,290
TUKE COMMON ROOM	80	36	30	24	40	40	£1,155.00	£620.00
HERRINGHAM HALL	120	60	45	40	50	80	£1,310.00	£680.00
KNAPP GALLERY	40	25	20	20	20	28	£890.00	£470.00

Please note room rates are VAT exempt

Half-day rates apply to the following times: 08:00-12:30, 13:00-17:00 and 18:00-22:00

YORK LAWNS

The York Lawns are available to hire at weekends only during university term time, and every day during the summer months, with a luxury marquee provided. Please contact one of the event co-ordinators for further information.

Kindly note that all prices quoted are per person and are exclusive of VAT - Prices are subject to change

ROOM CAPACITIES AND RATES

CLASSROOMS TO HIRE

We offer a variety of classrooms to hire **for small groups of 6 up to 117 guests** at weekends.
Contact us with your enquiry and we will suggest classrooms suitable for your needs.

	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE	SEMI CIRCLE	CABARET	RATES (VAT EXEMPT)
D005, D007, D009	24	24	12	10	16	24	£415.00
D008, D012	48	48	30	24	30	48	£595.00
D207, D209	24	24	12	10	16	24	£365.00
D206/208	100	100	40	50	40	100	£875.00
T010	30	30	20	16	22	30	£415.00
T011	26	26	18	14	20	26	£415.00
TUKE CINEMA	88 PAX- STAGED THEATRE						£680.00
T103	38	NA	NA	NA	30	NA	£415.00
T105	24	24	15	12	16	24	£340.00
T106	30	30	18	15	18	30	£415.00
T107	56	50	30	25	40	50	£550.00
T110	28	20	10	10	20	20	£280.00
T117	26	26	20	14	20	26	£415.00
T224	70	70	40	36	40	70	£550.00

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HERRINGHAM HALL



TUKE HALL



TUKE COMMON ROOM



KNAPP GALLERY

AUDIO-VISUAL AND TECHNICAL SERVICES

Each room comes equipped with the latest audio-visual equipment including 80 inch monitors or projectors with PC connectivity, and our larger rooms have PA systems. Our dedicated technicians are happy to advise and assist you to ensure your requirements are met. Please note our technicians are on site 8.00am – 5.00pm Monday-Friday and 8.00am – 2.00pm on Saturday. They will assist in initial setups but are responsible for the entire campus and may not be able to answer any emergencies immediately.

If you wish for a dedicated technician for your event they can be hired for an 8 hour minimum for £350.00

HYBRID EVENTS

Our AV team are happy to advise the best method of achieving your aims and delivering the technology to enable your event. Rooms can be adapted to provide both streaming and recording of your events.

- Jabra Pana cast 50 (combined multi camera and audio) **£250.00**
- Samson USB boundary microphones (for webcams use) **£30.00**
- Web camera hire **£30.00**

PRESENTATION ACCESSORIES

- Laptops **£100.00**
- Flipchart easel, pad and markers **£20.00**
- Staging 0.75m x 0.75m x 0.30m sections **£15.00 per section**
- Photocopying **£0.05 per page**
- 60 inch plasma screens **£100.00**
- Back projector and screen (for marquee) **POA**

EVENT RECORDING

- Audio recording **£160.00**
- PA system for classrooms with two microphones **£160.00**
- Video recording single camera (includes technician) **£600.00**
- *per extra camera (includes technician) **£300.00**
- Video streaming single camera (includes technician) **£800.00**
- *per extra camera (includes technician) **£400.00**

AUDIO EQUIPMENT

- Wired microphone **£50.00**
- Radio clip microphone (Lavalier) **£50.00**
- Radio hand held microphone **£50.00**
- Sennheiser box set (receiver & microphone) **£85.00**
- Microphone stand **£12.00**

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DAY DELEGATE RATE

Our daily delegate rates provide inclusive packages.

Commercial rate	£65.00
Charity rate	£62.00

Minimum numbers for DDR in each meeting room:

- Tuke Hall	150 pax
- Tuke Common Room	40 pax
- Herringham Hall	50 pax
- Knapp Gallery	25 pax

The day delegate rate includes the following:

- Hire of the main meeting room
- One flipchart, pad and pens
- Data projector and screen
- Delegate notepads and pens
- Mineral water
- Tea, coffee and Danish pastries on arrival
- Tea, coffee and biscuits mid-morning
- Three item finger buffet lunch
- Tea, coffee and cakes in the afternoon



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REFRESHMENTS AND SNACKS

REFRESHMENTS

- Ethical filter coffee, organic tea and infusions	£2.40
- Fresh juice per litre jug - orange, apple or cranberry	£5.95
- Sparkling elderflower	£4.50
- Filtered water per bottle	£2.95

REFRESHMENTS & BITES

- Ethical filter coffee, organic tea & biscuits	£3.20
- Ethical filter coffee, organic tea & pastries	£4.25
- Ethical filter coffee, organic tea & cake bites	£4.25
- Ethical filter coffee, organic tea & fruit skewer	£4.25

DAY REFRESHMENT PACKAGE

Unlimited ethical filter coffee, organic tea and filtered water throughout the day and three servings of bites **£13.95**

SNACKS

3 items	£3.75
5 items	£4.85

- Olive oil bread sticks with hummous
- Hand-cut potato and vegetable crisps
- BBQ crackers
- Smoked almonds
- Garlic and parsley bruscettini
- Wasabi peas
- Spanish olives and caper berries
- Luxury mixed nuts
- Cheddar and smoked paprika straws
- Paprika nuts
- Japanese mixed crackers
- Mini pretzels
- Parmesan bites
- Salsa crostini
- Tomato and basil savouries



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BREAKFASTS

BREAKFAST ITEMS

All of these breakfast items include tea and coffee:

- Seasonal fruit platter	£4.95	- Lincolnshire sausage sourdough roll	£4.95
- Pastry selection	£5.20	- Crispy smoked bacon sourdough roll	£4.95
- Filled croissant & croque selection	£5.80	- Smoked salmon & cream cheese bagel	£4.95
- Bagel, toast & preserves	£3.95	- Free range scrambled egg & mushroom in sourdough roll	£4.95
- Greek yoghurt bar	£4.75	- Traditional English breakfast	£13.50



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WORKING LUNCHES (min. order 6 people)

Classic Deli Lunch

£13.75

One-and-a-half rounds of chefs selection including vegetable, meat and fish sandwiches, hand-cut potato crisps and a bowl of seasonal fruit

Premium Deli Lunch

£14.95

One-and-a-half rounds of deli fillings in Continental and farmhouse breads, wraps and bagels served with hand-cut potato or vegetable crisps and a fresh cut fruit platter

Salad Lunch

£14.95

Large bowls of mixed salads, proteins, artisan breads, dressings and a fresh fruit platter

Add soup of the day

£2.25

Add bites to lunch

1 item	£2.75
2 items	£5.25
3 items	£7.00
4 items	£8.75
Extra items	£2.00



BITES

Meat

West Indian jerk chicken with lime mayonnaise (H)
Steak and venison pies topped with parsley mash (H)
Slow cooked duck leg bon bons, herb ketchup (H)
Garden herb, ham hock terrine with piccalilli (C)
Breaded buttermilk southern fried Hertfordshire chicken (C)

Fish

Salt and pepper squid with lemon mayonnaise (H)
Smoked haddock fish cake with crème fraîche (H)
Bite sized fish & chips with mushy peas (H)
Chive smoked salmon, sourdough croûte (C)
Confit salmon, roasted squash and hollandaise tartlets (C)

Vegetable

Bocconcini and sunblushed tomato arrancini (H)
Mushroom, tomato and smoked applewood burger, shallot jam (H)
Leek and Cheshire cheese tarts (H)
Confit cherry tomato and goat's cheese crostini (C)
Vegetable & wasabi nori rolls (C)
Chicory, globe artichoke, walnut and picos blue cheese (C)

Dessert

Peanut butter and chocolate brownies (C)
Mini passion fruit tartlets (C)
Salted caramel profiteroles (C)
Lemon curd doughnuts (H)

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MEZZE STYLE MENU

Minimum order of 10 people.

Choice of 6 items per person **£13.95**

Choice of 8 items per person **£17.50**

A new healthy alternative to sandwich lunches - a mezze style selection of vegetarian dishes, with a vegan menu available upon request. **Please select half of the items from the standard selection and the other half from the premium selection.**

Standard

- Selection of flat breads
- Pickled vegetables: carrot, radish, cucumber, cauliflower and chillies
- Crudites platter with a selection of dips
- Salad selection - red cabbage, lettuce, carrot, cucumber or onion (choice of two)
- Slow cooked cherry tomato selection marinated with herbs
- Fresh grain and vegetable super salad with herbs (recommended)
- Panfried spiced mixed beans and chick peas

Premium

- Italian cheese and vegetables bruschetta
- Stuffed vine leaves of aromatic rice
- Chickpea falafels accompanied with a variety of dips
- Mixed herb and broccoli frittata
- Mediterranean cheese and olives served with flat bread
- Beetroot, roasted pepper or spinach hummous with vegetable crudités
- Crispy filo roll filled with spinach and ricotta and served with a herb infused oil

Extra standard item **£2.00**

Extra premium item **£2.95**



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STREET FOOD

FOOD STALLS (min. order 25 people) £32.00

All served with salads, sauces, dressings, a fresh cut fruit platter and dessert.

Choose 2 stalls from the selection below:

- **Mac n Cheese** - macaroni in a four cheese sauce with bbq pulled pork, roasted vegetables, accompaniments and sauces.

- **Mexican Tacos** - soft shell tacos, spicy pulled chicken, bean chilli, lettuce, guacamole, salsa and cheese.

- **Bao Bun** - hoi sin duck, sesame soy tofu, prawn crackers, Asian slaw

- **English Yorkshire** - rare roast beef, chick'n pieces, roast potatoes, sauteed vegetables.

- **Turkish Flatbread** - chicken shish kebabs, falafel, hummous, salad and sauces

- **Profiterloes** - cream filled pastry puffs, chocolate, sauces, cream



Please note:

These are only available for service in the feature rooms, please allow 2 hours for set up

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FORK BUFFETS

Our chefs will present you with a selection of two main, one of which will be a vegetarian option, a mix of three salads/sides and one dessert using seasonal favourites where possible. However, if you would like to hand-pick your menu please advise your coordinator. Below are some examples of our typical menus:

HOT FORK BUFFET (min. order 20 people) **£26.50**

Hot meat

Pressed belly of pork with honey and soy & asian greens
Rolled duck ballotine, sautéed diced potatoes, & tarragon hollandaise
Slow cooked venison, roast carrots, watercress and winter berry jus

Hot fish

Loch Duart salmon, filo parcels with tomato & spinach fondue
Mussels and cod coconut & tamarind curry
Pan-fried market fish, potato purée, vine tomato, cream leek & truffle sauce

Hot vegetarian

Warm fregola, roasted winter root vegetable pie with creamed mash
Wild mushroom stroganoff with truffle and fragrant rice
Gnocchi, winter vegetables and slow roast vine cherry tomatoes

COLD FORK BUFFET (min. order 20 people) **£23.50**

Cold meat

Pressed Guinea fowl and tarragon terrine, onion chutney and brioche toast
Jerk rubbed sirloin of beef, rice pea cake and fried plantain
Slow cooked ham hock salad with honey mustard dressing

Cold fish

Platter of smoked fish, escabeche of vegetables and tortillas
Bruschetta of flaked crayfish, heritage tomatoes and gremolata
Classic tuna Niçoise

Cold vegetarian

Piedmont peppers, feta and fennel
Flatbread hummous and vegetables with charred bread
Caramelised onion and mature cheddar quiche, gooseberry relish

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FORK BUFFETS

Salads, hot sides and dessert items for the hot or cold buffets

Salads

Mixed seasonal leaves
Mixed tomato, cucumber, red onion & mint
Roast cauliflower & chilli dressing
Fennel, broad bean salad
with shaved Pecorino and pine nuts

Hot side dishes

Roast new potatoes Lyonnaise style
Buttered winter vegetables
Braised pilaf rice
Asparagus, peas and purple kale

Desserts

Mini chocolate tarts
Raspberry ripple eclairs
Caramelized apricot crumble cake, vanilla
crème anglaise
Sticky toffee pudding and toffee sauce



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PICK ME UP

AFTERNOON TEA

The full tea **£19.95**
- organic tea selection, finger sandwich selection, mini scones, preserves, clotted cream, finger patisserie

Add glass of champagne **£5.50**

Tea and scones **£4.95**

Tea and finger patisserie selection **£8.95**

Tea and slice of cake **£4.95**

SEASONAL ITEMS

Coffee and mince pies **£4.25**

Coffee and truffle selection **£4.75**

Tea & handmade gingerbread **£3.80**

Mulled wine and cider reception (1 hour) **£16.50**

SOMETHING SWEET

Handmade cookies **£1.50**

Eclair selection **£2.95**

Macaroons **£3.25**

American pies **£3.25**

- Key lime, lemon meringue, banoffee



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CANAPÉS

Minimum order of 20 portions.

6 canapés per person	£19.50
8 canapés per person	£22.50

Once you have selected how many items you would like, the chefs will select the canapés using seasonal favorites. However, if you would like to hand pick your menu please advise your coordinator. A Vegan menu is available, please contact the Conferences office and speak with one of the Event Coordinators to discuss the options.

Below are some examples of our options:

Meat

Duck paté, brioche, fig & cheese
Pulled Guinea fowl, garlic
cheese & truffle mayonnaise
Confit orange duck leg bonbons
with cherry dip
Red wine braised venison &
shallot pie

Fish

Seared tuna chermoula
Smoked salmon, crab roulade, feta
& caviar
Smoked mackerel, cauliflower
purée, pickled cucumber &
seaweed cracker
Crayfish, pea purée &
hollandaise tartlets

Meat free

Artichoke and confit garlic
arrancini and truffle cream
Welsh gougère rarebit & red
onion jam
Cauliflower falafel, feta, hummous,
alfalfa sprouts
Aubergine cannelloni, baba
ganoush

Desserts

Peanut butter & jelly white
chocolate truffles
Mini pistachio cake & raspberry gel
Toffee panna cotta in a chocolate
shell
Selection of macaroons



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BOWL FOOD

Minimum order of 20 portions.

4 bowls per person	£22.50
6 bowls per person	£27.50

Once you have selected how many items you would like, the chefs will create a menu using seasonal favorites. However, if you would like to hand pick your menu please advise your coordinator. Below are some examples of our options:

Hot meat

Free-range corn-fed chicken, wild mushroom, braised rice & butter sauce
Rosemary roast rump of lamb, pomme purée, garden peas & jus
Maple glazed pork belly, Pomme Anna, caramelised apple purée & pork liquor

Hot fish

Marsala spiced salmon, sweet and sour chickpeas, red onions & yoghurt
Prawn Penang curry with sticky jasmine rice
Roasted market fish, pomme purée, seared vegetables & chive beurre blanc

Cold meat

Roast sirloin of beef, shallot purée, broad beans & rosemary jus
Persian marinated pork, sweet potato, pickled carrots, Tahini yoghurt
Poached Sutton Hoo chicken, chorizo, butter bean & roasted tomato hollandaise

Cold fish

Seared tuna Niçoise, crispy noodles & mixed vegetables
Poached salmon, courgette ribbons, crushed minted peas
Teriyaki mussels, pak choi & sesame seeds



Hot meat free

Wild mushroom, tarragon risotto & parmesan shard
Paneer Madras, basmati rice, yoghurt dressing
Breaded halloumi, fruit couscous & roast cherry tomato fondue

Cold meat free

Roasted vine tomatoes, borlotti bean, olives & roast balsamic onions
Korean bibimbap, soft boiled egg with chilli dressing
Harissa roasted cauliflower, cracked wheat & apricot

Desserts

Roast pears, blackberry sauce, toasted quinoa crumble & yoghurt
Autumn Eton mess
Steamed chocolate sponge, chocolate sauce & orange cream

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FINE DINING

Minimum order of 15 portions.

3 courses

£47.50

4 courses

£51.00

Once you have selected how many courses you would like, the chefs will create your menu using seasonal ingredients where possible. Please select from the following:

Starters



Carpaccio of Scottish beef, truffle hollandaise, parmesan, rocket pesto, baby watercress, sourdough croûton, black garlic gel

Corn-fed Hertfordshire pressed chicken terrine, pickled mushrooms, charred brioche, crispy skin, caramelised fennel purée, mustard tarragon dressing

Salmon three ways, beetroot cured salmon, confit dill & tarragon, poached nori watercress filled, rye crumb, lemon dill oil, nasturtium leaf

Chickpea and quail Scotch egg, avocado, rocket cress, caramelised banana shallots, spiced honey mayonnaise



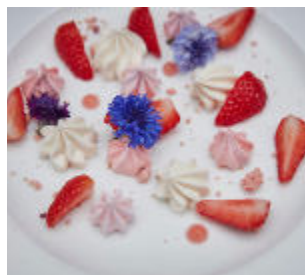
Mains

Scottish beef fillet steak, thyme fondant Maris Piper, shallot purée, charred broccoli, béarnaise sauce, truffle onion ring

Pan-fried market fish, garden pea, charred cauliflower, confit potato, vermouth cream sauce

Slow cooked belly of pork, crisp skin, butternut squash, truffle pearl barley, charred leeks, sherry jus

Tarragon corn-fed chicken breast, BBQ leg croquette, sweetcorn, steamed greens, herb roast potato, Port jus



Dessert

Hazelnut caramel mousse cake, malt ice cream

Lemon tart, citrus glaze, raspberry gel, crispy sugar shard

Rich chocolate orange tart, toffee dates in earl grey syrup, spiced cream



Selection of British and continental cheeses with crackers, biscuits and seasonal chutneys

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DRINKS

DRINKS PACKAGES

2 hours	£23.50
3 hours	£29.50
4 hours	£35.00
5 hours	£40.50
6 hours	£46.50

Our drinks packages include unlimited:

- House red, white and rosé wine
- Selection of bottled beers
- Selection of fruit juices
- Selection of soft drinks
- Still and sparkling mineral water

If you would like to **upgrade your package** to include jugs of Pimm's, Prosecco or a selection of spirits add £11.00 per person.



DRINKS RECEPTION

Do you fancy a drinks reception at the end of your event?

1 hour cheese and wine reception **£22.50 per person**

To include a selection of cheeses, biscuits, chutney, fruit, celery, house wine, mineral water and juices

1 hour canapés & nibbles reception **£26.00 per person**

To include 2 canapés and 2 nibbles and unlimited drinks (minimum order 20 guests)



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DRINKS LIST

HOUSE SPIRITS

House spirits 25ml with 175ml mixer

Smirnoff Vodka
Gordon's Gin
Bell's Whiskey
Jack Daniel's Whiskey
Bacardi Rum

BOTTLED BEERS

Budweiser 330ml
Cornish Cidre 500ml
Beck's Beer 275ml
Peroni 330ml
Kopperberg 500ml

COCKTAILS

Sex On The Beach
Whiskey Sour
Long Island Ice Tea
Margarita
Cuba Libre

Bespoke cocktails & mocktails available upon request

SOFT DRINKS

Homemade Pink or Cloudy Lemonade
Juice per litre jug - Orange, Apple, Cranberry
Pepsi, Pepsi Max, Tango, R. White's 330ml
Filtered Water 750ml

£4.50

£3.50

£4.50

£3.50

£4.50

£4.50

£8.50

£8.50

£8.50

£8.50

£8.50

£2.75

£5.95

£1.80

£2.95

PREMIUM SPIRITS

Premium spirits 25ml with 175ml mixer

Grey Gose Vodka
Johnnie Walker Black Label Whiskey
Bombay Sapphire Gin
Courvoisier VS Cognac

£4.95

JUGS

Jug of Pimms No.1 Cup
Jug of Sangria
Jug of Gin & Elderflower Tonic

£25.00

£20.00

£20.00

MOCKTAILS

Virgin Mojito
Peach & Raspberry Bellini
Shirley Temple
Cranberry Cutie
Herb Garden Seltzer

£5.50

£5.50

£5.50

£5.50

£5.50

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WINE LIST

HOUSE WINES

White

Three Choirs Classic White Blend 2018 (Gloucester, England) £16.60

Red

Three Choirs Classic Red Blend 2018 (Gloucester, England) £16.60

Rosé

Three Choirs Classic Rosé Blend 2018 (Gloucester, England) £16.60

WHITE WINE

Rocca Trebbiano 2018 (Puglia, Italy) £17.50

The War Horse Chenin Blanc 2018 (Stellensbosch, South Africa) £17.75

Clef D'argent Sauvignon Blanc 2018 (France) £18.10

Les Peyrautins Chardonnay IGP 2018 (Pays d'Oc, France) £18.50

Arbos Organic Pinot Grigio 2018 (Sicily, Italy) £18.75

Clarence Rive Sauvignon Blanc 2018 (Marlborough, NZ) £22.75

Picpoul De Pinet, Domaine Morin 2016 (France) £24.75

ROSÉ WINE

Il Narratore Pinot Grigio Rosato 2018 (Italy) £20.50

La Source Reserve Rosé 2018 (Pays d'Oc, France) £17.95

RED WINE

Tarabilla Red 2018 (Spain) £16.75

Rocca Sangiovese 2018 (Puglia, Italy) £17.50

Sotherton Shiraz 2018 (S.E. Aus. Australia) £18.95

Maison de la Paix Carignan 2017 (Pays d'Oc, France) £19.95

El Buzo Pinot Noir 2018 (Valley de la Leyda, Chile) £21.50

Montepulciano Era 2018 (Abruzzo, Italy) £22.50

Laztana Crianza Rioja, Bodegas Olara 2017 (Spain) £23.50

Los Medanos Malbec 2018 (Mendoza, Argentina) £26.50

SPARKLING WINE

Vina Vispo Frizzante NV (Italy) £21.50

Toca Cava Brut, NV (Spain) £23.50

Prosecco Bedin Brut, NV (Italy) £24.50

Three Choirs Classic Cuve, NV (UK) £37.50

Champagne Derichbourg Cuvee de Reserve Brut (France) £38.50

Champagne Pol Roger White Foil, NV (France) £65.00

*Our co-ordinators are happy to assist you in pairing food and wines,
or source alternative wines should you require.*

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IN-HOUSE CATERER

VACHERIN

Vacherin was founded in 2002 and have delighted in doing things differently, to bring a completely fresh approach and revel in continuing to break new ground. We encourage creativity and by doing so we attract staff who want to be the best and work for the best.

Our clients come first, and we focus on food, people and fun to create very special service offers. We bring a different flavour and a personal touch. our team have a wealth of experience having worked in some of world's greatest venues. The seasonal menu for Winter 21-2022 celebrates delicious, seasonal ingredients from a select list of local suppliers who we work closely with to ensure their values align with our own and their produce is of the highest quality.

Dietary requirements are always something we bear in mind so speak to us about it and we will work with your specific needs and requests.

