

Pan-American BBQ

A choice of three mains, two sides and one dessert at £40.00 per person

Meat selection

Char-grilled lean Dexter beef burger

served in a soft burger bap with choice of cheeses (New Haven, Connecticut)

Jumbo hotdog in a brioche roll

with caramelised & crispy onion, sauerkraut, cheesy sauce, mustard & pickles (Brooklyn, New York)

Grilled chicken thigh

with chimi churri sauce (Buenos Aires, Argentina)

Marinated free range chicken wings

with sticky BBQ or spicy buffalo glaze (Nashville, Tennessee)

Traditional Jamaican grilled chicken leg

with jerk rub & tamarind sauce (Kingston, Jamaica)

Crispy pork belly chicharrones

with salsa verde (Tijuana, Mexico)

Vegetarian/vegan

Spinach, herb and chickpea burger

served in brioche bun with a choice of cheddar or vegan cheese, lettuce and tomato (vg)

Mint and beetroot vegan burger

in a crusty roll with a choice of cheddar or vegan cheese, lettuce and tomato (vg)

Plant based Cumberland hot dog

in a baguette with caramelised onions and a plant based cheese sauce (vg)

Falafel wrap

with tahini sauce, coriander, shredded cabbage & pickled chilli (vg)

Sides

Green herb potato salad

with lemon zest & spring onion (vg)

Pasta salad

with cherry tomato, pesto, rocket & parmesan (v)

Classic slaw or asian-style slaw

with chilli and coriander (vg)

Regent's summer salad

with mixed leaves, grated root vegetables, tomato, cucumber, spring onion and garden herbs with mixed grains (vg)

Charred grilled corn with lime (vg)

Crispy potato wedges (cajun or salted) (vg)

Desserts

Summer fruit pavlova (gf)

A trio of gooey brownie and blondie flavours (caramel brownies, berries brownies, Biscoff blondies)

Trio of homemade choux buns (strawberry & basil, pear & ricotta, hazelnut & chocolate)

Trio of homemade sandwich cookies (Biscoff, raspberry & white chocolate, passion fruit & coconut)

Cost for additional items, per person:

Extra mains - £10.00

Sides - £4.50

Desserts - £5.00

Unless otherwise selected, plant based/vegetarian food will be provided for 20% of your guests .

Main dietary abbreviation symbols: (VG) vegan, (V) vegetarian, (GF) gluten free.

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



Premium International BBQ

A choice of three mains, two sides and one dessert at £42.50 per person

Meat selection

Skirt steak churrasco, caramelised plantain, avocado guasacaca & soft flour roll with sauces & herb toppings (Brazil)

Chilean pernil, whole roast pork leg with crispy skin 'cuerito' & tender meat, falling off the bone served with corn tacos, aji salsa & tomatillo salsa (Chile)

Samgyeopsal' crispy roast pork belly with lettuce wrap, ssamjang sauce, chogochujjang, crispy onions & kimchi (South Korea)

Filipino lechon manok, BBQ rotisserie chicken drenched in sweet soy & calamansi citrus juice, served with pandesal bread roll & caramelised onions (Philippines)

Mongolian crispy roasted lamb, rich ginger & mushroom gravy with dry fried spices & seed topping, served with sesame 'shaobing' flatbread & sharp yoghurt dipping sauce (Mongolia)

Peking roast duck served with steamed pancakes, cucumber, leek & plum dipping sauce (China)

Vegetarian/vegan

Vegan corndog, roasted corn mayonnaise, coriander & crispy onion in a vegan brioche roll with caramelised onion & housemade ketchup (South Korea) (vg)

Roasted beetroot & celeriac shawarma, tahini & lemon-coconut yoghurt dressing, pickled red cabbage & 'shatta' chilli sauce (Syria) (vg)

Confit potato & garlic mushroom brochettes, truffle mayonnaise & porcini sprinkle, served with crusty baguette, vegan brie, beef tomato & butter lettuce (France) (vg)

Grilled & confit vegetable muffaletta, served in airy sourdough wrap with grilled artichoke, smoked pepper, sauerkraut, grilled courgette & aubergine & vegan mozzarella sauce (New Orleans) (vg)

Sides

Korean bibimbap

Kimchi, green onion, cucumber, shredded heritage carrot, wakame, grated turnip & miso wafu dressing (South Korea) (vg)

Roasted corn esquites marinated heirloom courgette & dill oil (Mexico) (v)

Chimmi churri herbed quinoa

with smoked heirloom carrot & shaved brazil nut (Peru) (vg)

Wedge salad with blue cheese dressing (USA) (vg)

Crispy tater tots, kimchi cheese sauce & crispy pickled ginger (South Korea) (vg)

Cajun fries, with parsley & crispy garlic (New Orleans) (vg)

Egg fried rice spring onion, tomato & coriander

with crispy onion, soy sauce & chilli flakes (China) (vg)

Cost for additional items, per person:

Extra mains - £12.50

Sides - £4.50

Desserts - £5.00

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