

Canapés

(min. order 20 people)

4 items- £21.50pp

6 items- £30.50pp

Meat

Bacon & gruyère gougères with parmesan craquelin

Truffled salad Olivier tartlet - truffled potato, poached chicken breast, and cornichon mayonnaise in a crispy tart shell

Cajun pork belly cracklins - slow cooked then deep fried chunks of cured pork belly covered in cajun sprinkle seasoning

Xinjiang-style roast lamb & herb 'spring roll', with cumin mayo & pickled carrot

Hanoi-style Vietnamese 'Bún Chả' meatball with, pickled mushroom, ginger & spring onion dressing & coriander

Puffed pork skin 'quaver', with guacamole & Tajín spice (GF)

Fish

Caper butter-stuffed & crispy-fried Scottish mussel 'Kiev'

Grilled shrimp & green onion onigiri, Kewpie Japanese mayonnaise & pickled bamboo shoot (GF)

California roll sandwich, cucumber caviar & shredded nori

Artichoke-stuffed crispy potato skin, anchovy & dijonnaise (GF)

Smoked mackerel & avocado taco, smoked red bean mole & dried lime (GF)

Veggie/Vegan

Camden Hells & Keens extra mature cheddar Welsh rarebit on garlic sourdough (V)

Chestnut, cranberry & parmesan palmiers (V)

Gruyere Goujeres with parmesan craquelin (V)

Caramelised beetroot, BluRisella & preserved cucumber on rye crouton (VG)

Sweet potato tartlet, vegan camembert, shaved pecan & caramelised shallot (VG)

Braised bamboo & shiitake mushroom sushi roll with wasani mayo & coriander (VG) (GF)

Desserts

Blood orange cheesecake served with fennel sable (Regent's signature item) (V)

Banana cake served with rice curd and candied pineapple (Regent's signature item) (VG)

Lemon & blueberry chiboust

Hazelnut and apricot tart (V)

