

# Fine dining

(min order 20 people)

3 courses with coffee & petit four - £72.50pp

Please choose one starter, one main and one dessert for all your guests.

All pre-booked special dietary requirements will be catered for.

## Starters

Roasted 'kabocha' pumpkin espuma

with hemp seed ricotta, mint oil & pumpernickel crumble (VG)

Madeira-glazed Iberico pork cheek

with preserved apricot gastrique, caramelised endive, crispy pork quaver & pear

Cep parfait & cured chestnut mushrooms

with parsley emulsion & confit garlic sourdough toast (VG)

Jerusalem artichoke

with castel franco, toasted hazelnut, candy beetroot reduction & tarragon vinaigrette (VG) (GF)

Cured Orkney scallop

with shaved kabu turnip, sea herb emulsion & horseradish shaved ice (GF)

Herb spätzle, wild hare ragout

with aged parmesan & rich gamey sauce

## Mains

Pan roasted breast of barbary duck

with dark brassica puree, smoked potato terrine, amarena cherry sauce (GF)

Salt baked celeriac & wild mushroom pithivier

with spinach soubise & tarragon veloute (VG)

Roasted heirloom beetroot & heritage carrots en croute

with almond & dill split sauce, roasted pear & chicory salad (VG)

Truffled potato ravioli

with toasted hazelnut, pickled celeriac, confit egg yolk, aged parmesan (V)

Roasted salmon fillet

with pomme aligot, grilled leeks & sauce vierge (GF)

Roasted breast of pheasant

with confit drumette & crispy thigh, suprême sauce & grilled maitake mushrooms (GF)

## Dessert

Blood orange cheesecake

served with fennel crumble & negroni caviar

(Regent's signature item) (V)

Banana cake

served with rice custard and candied pineapple

(Regent's signature item) (VG) (GF)

Apple strudel

served with salted caramel sauce with vanilla ice cream,

peanut crumble (V)

Poached pear

served with ricotta cream, hazelnut crumble

and balsamic caramel (V)

