



 REGENT'S | EVENTS

Spring – Summer 2025 Menus

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Breakfast and refreshments

Minimum order 6 people.

Drinks

Fresh orange or apple juice (per jug) - £6.95

Mineral water (1L) - £3.95

Filtered water, per bottle - £2.95

Filter coffee, organic tea and infusions - £2.95

Viennoiserie and bakery

Tea & coffee with:

- mature cheddar cheese & Wiltshire ham croissant - £6.95
- premium mini cakes - £6.95
- an assorted selection of mini croissants & Danish pastries - £4.95
- biscuits - £3.95

Spinach & wild mushroom stuffed croissant - £4.50

Mature cheddar cheese & Wiltshire ham croissant - £4.50

Assorted selection of mini croissants & Danish pastries - £2.50



Main dietary abbreviation symbols: (vg) vegan (v) vegetarian (gf) gluten free

Minimum order 10 people.

Healthy start

Super mint green smoothie (150ml) – £5.25

Mango and passion fruit chia pots (vg, gf) – £5.25

Vegan coconut yoghurt, pineapple compote, coconut granola (vg, gf) – £4.50

Passion fruit, raspberry and coconut energy balls (1 of each flavour) (vg, gf) – £4.50

Seasonal fruit platter (vg) – £3.75

Strawberries & Cream flapjack – £3.50

Mint fruit skewers (vg) – £2.95

Seasonal fruit bowl (vg) – £2.95

Pineapple, coconut & maple granola bar (vg, gf) – £2.75

Mini banana & peanut butter loaf (vg) – £2.00

Breakfast

Forman’s ‘London Cure’ salmon gravlax, cream cheese, caper & roquette open bagel – £5.25

Croque Forestier, a grilled cheese sandwich with mushrooms and Mornay sauce (v) – £5.25

Portobello mushroom, plum tomato ragu, Emmental cheese on a toasted brioche roll (vg) – £4.50

Scrambled tofu on a toasted brioche roll (vg) – £4.50

Seitan bacon roll on a toasted brioche roll (vg) – £4.50

Cumberland sausage on a toasted brioche roll – £4.50

Dry aged bacon on a toasted brioche roll – £4.50

Fried Burford Brown hen’s egg on a toasted brioche roll (v) – £4.50



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Savoury snacks and nibbles

Minimum order 10 people.

Snacks & nibbles

Bar snacks & nibbles selection 3 per person – £5.50

Bar snacks & nibbles selection 5 per person – £6.95

Vegetable crisps (vg, gf)

Hand-cut potato & vegetable crisps (vg, gf)

Garlic & parsley bruschettini (vg)

Cheddar & smoked paprika straws (v)

Tomato & basil savouries (v)

Freshly roasted mixed nuts in spices & honey (vg, gf)

BBQ crackers (vg, gf)

Smoked almonds (vg, gf)

Salsa crostini (vg)

Parmesan bites (v)



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Savoury snacks and nibbles

Minimum order 10 people.

Pintxos and finger tapas

Cold

Spanish olives in Regent’s marinade (vg, gf) – £3.50

Olive oil breadsticks with hummus (vg) – £3.50

Luxury crudités with artisan dips (lemony hummus, smoked pepper tapenade) (vg, gf) – £3.50

Manchego & sun-dried tomato pintxos (v,gf) – £3.50

Serrano ham & cantaloupe melon pintxos (gf) – £3.50

Chilled vegetable gazpacho shot (vg, gf) Ajo blanco gazpacho shot (vg, gf) – £3.50

Hot

Crispy breaded cod bites with mojo verde sauce – £4.50

Crispy potato croquette & anchovy mayonnaise – £4.50

Ham & cheese croquettes – £4.50

Keans extra mature cheddar & Camden Hells; Welsh rarebit (v) – £4.50

Fried potato coquito & mojo rojo sauce (vg) – £4.50



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Working lunches

Minimum order 10 people.

Classic deli lunch – £17.95

One-and-a-half rounds of chef’s selection, including: vegetable, meat, and fish sandwiches, hand-cut potato crisps, and a bowl of seasonal fruit.

Premium deli lunch – £19.95

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.

Additional finger food items

Cheesy omelette bites (h) – £3.50

Chicken strips (h) – £3.50

Cod goujons with tartare sauce (h) – £3.50

Crispy salt & pepper tofu bites (h) – £3.50

Salad deli lunch – £22.50

Choose from bowls of ready-made salads, proteins, and leaves, served with dressings, artisan bread, and a platter of fresh fruit.

Composite – choose 2

Thai baby aubergine salad, peanut, chilli, coriander and dressing

Heirloom tomato panzanella salad with shaved red onion, extra virgin olive oil, ciabatta croutons, torn basil and crushed San Marzano tomato dressing

Marinated cremini mushroom salad with roasted shallot, confit garlic, parsley puree & citrus dressing

Candy beetroot carpaccio, toasted hazelnut, caramelised fig, rocket and capers

Puy lentil, confit fennel, grapefruit, basil puree, pickled grapes and celery leaves

Broad beans, feta, oregano, rocket, pine nuts, and green olives with umami oil

Leaf – choose 1

Regent’s mixed garden salad (carrot, tomato, cucumber & leaves)

Mixed bitter leaf salad (chicory, radicchio, frisée endive, and lamb’s leaf)

Baby spinach, rocket & watercress

Protein – choose 3

Marinated boneless chicken thigh skewer (chef’s choice marinade)

Carved roasted chicken breast

Cubed roasted salmon

Pea & mint falafel & hummus

Agedashi simmered tofu

Additional salad toppings

Sliced buffalo mozzarella – £5.50

Soft-boiled St. Ewe’s egg – £1.75

Shaved Parmesan bowl – £1.50

Smoked ricotta dressing – £0.50

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Fork buffet lunch

Minimum order 20 people.

Fork buffets – £37.50

Our chefs will present you with a selection of 1 meat, 1 fish, 1 vegetarian and 1 dessert option using seasonal favourites where possible. The buffet is also served with 2 seasonal chef’s choice sides/salads, artisan breads and salad dressings.

Vegan

Root vegetables, plant ‘camembert’ & polenta en croûte, rosemary ‘butter sauce’

Wok-fried Japanese udon noodles, coriander, beansprouts, crispy onion & shiitake XO sauce

Vegan ‘ham’, grilled leek & confit pepper jambalaya, with green onion & celery leaf

Meat

Medium rare roast topside of beef, horseradish cream & glazed chantenay carrots

Roasted porchetta of free-range pork, creamy polenta, caramelised apple & roasted garlic sauce

Hainanese chicken, jasmine rice, wok fried mushroom & Chinese chive, pink peppercorn dressing

Fish

Classic Valencian paella with ‘la bomba’ rice, prawns, mussels & squid served with crusty baguette & saffron butter

Salmon en croute, brown butter & lemon pomme puree, chive butter sauce

Haddock & spring onion fish cake, poached egg, steamed spinach & hollandaise sauce

Hot sides

Broad beans, peas & fine bean medley with rich chive emulsion

Pommes anna with thyme, garlic & rosemary

Lightly braised carrot, leek & turnip in court bouillon with chervil & pink peppercorn

Salads

Mixed seasonal leaves with raspberry vinaigrette

Zaalouk - Moroccan slow-roasted eggplant, tomato, cumin, olive oil, and herbs

Bitter chicory, radicchio, crushed smoked almond & apricot dressing

Desserts

Lime, pineapple and mint blondie

Sicilian lemon, ricotta and pistachio tart

Strawberry and basil choux bun

Berries and coconut cake pop (v,gf)

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Grazing boards

Minimum order 10 people.

All options served with artisan breads.

The garden - £12.50

Homemade lemony hummus, pumpkin moutabal & smoked pepper dip with artisan breadbasket (vg)

Antipasti of marinated mushrooms, cured & smoked heirloom root vegetables (vg)

Beetroot falafel, cauliflower pakora & ‘fritto misto’ basket with paprika sprinkle & lemon (vg)

The borough - £13.75

(Served with house-marinated olives, preserves & pickles)

Selection of cured & smoked charcuterie

24-month aged prosciutto di Parma, salami Milano & chorizo picante

Selection of sausage rolls

Pork & stilton, lamb merguez, beef & chilli

The brix ham - £14.95

(Served with house-made pickles, tartar sauce & lemon)

Selection of cured smoked & artisan house-made seafood snacks

Smoked haddock fish cakes, crispy fish goujons, pickled herring tartare, rye crackers, sour cream & dill

Smoked salmon pate & artisan bread basket

The fromagerie - £14.95

(The board contains a hard, soft, blue, and goat’s cheese; all cheeses are pasteurised)

A selection of fine, seasonal British & continental cheeses served with crackers, pickles & chutneys (v)

The fauxmagerie - £14.95

(The board contains a vegan hard, soft, blue, and ‘goat’s’ cheese; all vegan cheeses are pasteurised)

A selection of fine, seasonal British & continental ‘cheeses’ served with crackers, pickles and chutneys (vg)



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Afternoon tea

A selection of homemade artisan finger sandwiches, freshly baked scones with Devon clotted cream and preserves, and a variety of seasonal patisseries and mini cakes. Served with a selection of fairly traded teas, coffee, and homemade hibiscus lemonade.

£29.95

Sandwich selection

Smoked salmon

Egg mayo

Ham & cheese

Drinks

Hibiscus lemonade

Fairly traded selection of teas and coffee

Glass of fizz – £6.50



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Canapés

Minimum order 20 people.

4 items – £21.50

6 items – £30.50

Meat

Confit chicken wing, shiitake ketchup, crispy garlic & tarragon (h)

Viet Cajun crispy pork skin, prawn & aromatic herb summer roll (c)

Lamb merguez & semi dried apricot brochette with harissa mayo & lemon thyme (h)

Carpaccio of beef fillet, truffled ‘Aliter Dulcia’ crouton & roasted artichoke (c)

Whipped duck liver parfait & sauternes jelly on brown butter short crust biscuit (c)

Rabbit & asparagus tartlet with pea n’ mint espuma & chervil (c)

Fish

Smoked salmon & cream cheese rillette on blini with chive & caviar (c)

Cubes of confit salmon with yuzu ponzu peppette & shichimi togarashi (h)

Mackerel & cucumber tart with crispy wild rice & nori sprinkle (c)

Mini shrimp brioche roll with crispy iceberg & bisque mayo (h)

Ceviche of wild bream on watermelon disk with grapefruit, wasabi & borage leaf (c)

Vegetarian/Vegan

Asparagus, pea & herb cheese tartlet (v) (c)

Filo spinach & feta ‘cigar’, smoked onion purée (v) (h)

BBQ king ‘oyster’ & porcini mayo (v) (h)

Charcoal roasted baby radish with kimchi mayo & green onion (vg) (c)

Shiitake mushroom & chinese leek steamed dumplings (vg) (h)

Pan con tomato with dried heirloom cherry tomatoes & basil (vg) (c)

Desserts

Blood orange cheesecake served with fennel sablé (Regent’s signature item) (v)

Banana cake served with rice curd and candied pineapple (vg)

Pina colada mirlington (gf)

Sesame praline yuzu tart (v)



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Bowl food

Minimum order 20 people.

4 bowls – £28.50

6 bowls – £33.50

Meat

Sirloin tagliata, rocket pesto, marinated confit cherry tomatoes (h)

Braised pork cheek & shiitake steamed dumpling (h)

Taiwanese ‘drunken chicken’ sweet soy mayo, sesame & coriander (c)

Lamb & mint sausage rolls, smoked onion ketchup (h)

Smoked turkey jambalaya with grilled Padrón pepper, celery leaf & green onion (h)

Truffle & beef tortellini, wilted spinach & lemon butter sauce (h)

Fish

Saffron risotto with torched blackhead bream, pickled carrot & blackened lemon dressing (h)

Hot smoked salmon & asparagus donburi with confit egg yolk sauce & shredded pickled ginger (h)

Grilled skewered sardine, Tare sauce, crispy onion & shichimi (h)

Spiced cod marsala biryani, coconut yoghurt & coriander (h)

Old Bay-spiced fritto misto of squid, prawn & mussel, with remoulade sauce (h)

Smoked haddock & spring onion fish cake, poached egg & hollandaise sauce (h)



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Bowl food

Minimum order 20 people.

4 bowls - £28.50

6 bowls - £33.50

Vegetarian/Vegan

Korean bibimbap; kimchi, green onion, cucumber, shredded heritage carrot, wakame, grated turnip & tofu dressing (vg) (c)

Saag aloo, mini peshwari naan & coriander salad (vg) (h)

Lebanese dukkha spiced butternut, coconut milk labneh & toasted almonds (vg) (c)

Potato gnocchi with roasted aubergine & semi dry cherry tomato & pecorino emulsion, crispy garlic & parsley (v) (h)

Parmesan & truffle crispy polenta bites, truffle hollandaise & fresh grated truffle (v) (c)

Heirloom tomato, basil, ciabatta croûtons, lemon zest & buffalo mozzarella with extra virgin olive oil (v) (c)

Desserts

Mango cheesecake, coconut crumble, passion fruit & lime compote (v,gf)

Tiramisu (v)

Lemon verbena pannacotta, berries, and compote (v,gf)



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Fine dining

Minimum order 20 people.

3 courses with coffee and petit fours – £72.50

Starters

Pea & coconut espuma with lovage oil, fresh peas & mint granita (vg)

Truffled French toast with parmesan bechamel, 24-month aged serrano ham, fried shallot & tarragon

Cep parfait & cured chestnut mushrooms with parsley emulsion & confit garlic sourdough toast (vg)

Salt baked & shaved heritage beetroot with Treviso, mandarin, toasted hazelnut, pomegranate & lemon thyme vinaigrette (vg)

Soused & torched mackerel fillet with blackened cucumber, pickled granny smith apple & borage

Roasted leek & porcini mushroom orecchiette with burrata, Ligurian ‘grand cru’ extra virgin olive oil (v)

Mains

Classic beef Wellington with roasted carrot & turnip, pomme purée & red wine sauce

Wild boar, chestnut mushroom & tarragon pithivier with truffled turnip tartiflette & caramelised apple

Celeriac, wild mushroom & spinach Wellington with olive oil pomme purée & glazed heirloom carrots (vg)

Roasted asparagus, fennel & celery ‘en croûte’ with broad bean purée & almond & dill split sauce (vg)

Pecorino & lemon polenta, samphire, fresh peas & grilled artichoke with dill oil & crispy garlic (v)

Slow poached & torched fillet of Cod with Ajo Blanco, tender stem broccoli & Amandine sauce

Roasted breast of Norfolk free range chicken with potato terrine & supreme sauce

Desserts

Blood orange cheesecake served with fennel crumble & negroni caviar (Regent’s signature item) (v)

Tarte au citron served with meringue, lemon curd & raspberry gel & raspberry sorbet (vg)
Coconut dacquoise, lime and mint chiboust with pineapple rum compote (v)

Peach and raspberry tart served with champagne sorbet and almond streusel (v)

Chocolate mousse served with salted crumble and hazelnut praline (v, gf)





In-house caterer - Houston & Hawkes

At Houston & Hawkes, we're redefining your dining experience with fresh, sustainable and unforgettable food. As a proud B Corp and London Living Wage Employer, we're committed to putting people and the planet first, while delivering exceptional quality every step of the way. Whether it's crafting vibrant menus or creating welcoming spaces, everything we do is driven by passion, care and a love for what we do - and it shows in every bite.

Our mission is simple: to deliver what we promise - to eat well and have fun.

Contact us

We'd love to hear from you!

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