



REGENT'S

2025 - 2026

Autumn/Winter menus

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Tea/coffee, biscuits and mini cakes

Minimum order 6 people.

Biscuits (v) - £1.40

Mini cakes (v) - £3.60

Tea, coffee and infusions - £3.50

Tea, coffee, infusions and biscuits (v) - £4.80

Tea, coffee, infusions and pastries (v) - £6.30

Tea, coffee, infusions and mini cakes (v) - £6.95



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

3 Kindly note that all prices quoted are per person and exclude VAT. Prices are subject to change.

Breakfast

Minimum order 6 people.

Breakfast rolls

Pork Cumberland sausage served in a toasted brioche roll - £5.00

Cured back bacon in a toasted brioche roll - £5.00

Fried free range egg in a toasted brioche roll (v) - £5.00

Roasted portabello mushroom, oven dried vine tomato and wilted spinach in a toasted vegan brioche roll (vg) - £5.00

Forman’s beetroot cured salmon with lemon and dill crème fraiche in a poppy seed bagel - £7.00

Smashed avocado, vegan feta, pickled red chilli on toasted sunflower seed rye bread (vg) - £6.50

Smoked Lincolnshire poacher rarebit on sourdough topped with a fried free range egg - £7.00

Viennoiserie and bakery

Selection of mini croissants and Danish pastries (v) - £3.00

Mature Cheddar, vine tomato and Hampshire watercress filled croissant (v) - £5.00

Mature Cheddar, honey roasted ham and pea shoot filled croissant - £5.00



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Breakfast

Minimum order 10 people.

Healthy breakfast

Carrot, orange and ginger cold press juice (vg, gf) - £5.25

Vegan coconut yoghurt, pineapple and passion fruit compote with toasted shaved coconut (vg, gf) - £4.50

Dried strawberry, cherry and cacao energy balls (*1 of each flavour*) (vg, gf) - £4.50

Vanilla, maple and chia seed pot with Wakefield rhubarb compote (vg, gf) - £4.50

Seasonal fruit platter (vg, gf) - £4.50

Seasonal whole fruit (vg, gf) - £2.95

Mini fruit skewer (vg, gf) - £3.50



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Light bites, snacks and nibbles

Minimum order 10 people.

Light bites

Dried strawberry, cherry and cacao energy balls (*1 of each flavour*) (vg, gf) – £4.50

Vegan date, apricot and goji berry protein bar (vg) – £2.75

Corn and jalapeno savoury mini muffin (v) – £4.50

Caramelised onion, vegan parmesan and poppy seed twists (vg) – £4.25



Snacks and nibbles

Each bowl caters for 5 people. We recommend 3 options per order.

Chilli rice crackers (vg) – £3.25

Hand cut potato and vegetable crisps (vg, gf) – £3.25

Jalapeno stuffed Gordal olives (vg, gf) – £3.25

Tomato and smoked paprika picos (vg) – £3.25

Rosemary and sea salt nuts (vg, gf) – £3.25

Sea salt and balsamic snack mix (vg, gf) – £3.25

Fried and salted chilli broad beans (vg, gf) – £3.25

Salt and pepper cashews (vg, gf) – £3.25

Mini pretzels (vg) – £3.25

Goat’s cheese and black pepper popcorn (v, gf) – £3.25



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Finger food

Minimum order 10 people.

Cold

Apricot, sage and free range pork sausage roll with burnt apple puree - £3.95

Potato, saffron, roasted pepper and no egg tortilla with saffron aioli (vg, gf) - £3.95

Quinoa tartlet with whipped lovage and vegan cream cheese pesto, sundried tomato and basil cress (vg) - £3.95

Forman’s smoked mackerel rillettes on toasted sourdough with horseradish and pickled apple - £3.95

Ballotine of chicken with crispy chicken skin crumb, Caesar dressing and parmesan crisp - £3.95

Crab, chive and pea tart with a lemon and dill cream cheese - £3.95

Hot

Roasted pumpkin, pecorino and oregano arancini with smoked paprika aioli (v) - £4.75

Teriyaki salmon skewers with chilli and hot honey (gf) - £4.75

Tempura red prawns with lime and coriander kewpie mayonnaise - £4.75

Mini chorizo sausages with a smoked tomato sauce (gf) - £4.75

Buffalo chicken sliders with ranch dressing and blue cheese - £4.75

Spiced vegetable gyoza with nam jim dipping sauce (vg) - £4.75



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Working lunches

Minimum order 10 people.

Classic deli lunch – £17.95

Choose 4 options from the selection below.

Served with hand-cut potato crisps and a bowl of seasonal fruit.

Fish

Pole caught tuna and English cucumber

Prawn Marie Rose and baby gem

Forman’s London cured smoked salmon, lemon and dill cream cheese

Meat

Honey roasted ham with a English mustard mayonnaise

Classic Regent’s BLT

Roasted chicken with pesto mayonnaise

Vegetarian/vegan

Vegan Cheddar, celery, chilli and vegan mayonnaise (vg)

Free range egg mayonnaise and mustard cress (v)

Kale and spinach falafel with jalapeno hummus (vg)

Premium deli lunch – £19.95

Choose 4 options from the selection below.

Served with hand-cut potato or vegetable crisps and a fresh cut fruit platter.

Fish

Forman’s hot smoked salmon with pickled cucumber, lemon and chive crème fraiche in a multiseed bagel

Crayfish in a smoked tomato ketchup mayonnaise with baby spinach and roasted red pepper in a mini brioche roll

Tuna niçoise with sundried tomato, green beans and olives in a spinach wrap

Meat

Salt beef with wholegrain mustard mayonnaise, rocket, Emmental and pickled red onion in a mini bagel

Parma ham, truffle and artichoke pesto with buffalo mozzarella and red chard in a black olive ciabatta

Roasted free range chicken club with smoked garlic mayonnaise in a campagrain bloomer

Vegetarian/vegan

Pressed rosemary focaccia with roasted vegetables, rocket, basil pesto and mozzarella (v)

Beetroot falafel, beetroot hummus, roasted red pepper and rocket in a beetroot wrap (vg)

Keen’s mature Cheddar with vine tomatoes and fig and ale chutney in a granary bloomer (v)

Fork buffets

Minimum order 20 people.

Cold fork buffet – £27.50

Choose 2 proteins and 2 salads. The buffet is served with artisan bread, salad dressings and a fresh fruit platter.

Salads

Fattoush salad with cos lettuce, pickled red onion, cucumber, vine tomato and pitta croutons with a sumac coconut yoghurt dressing (vg)

Niçoise salad with Cornish new potatoes, kalamata olives, green beans, shallots and soft boiled free range eggs with a preserved lemon dressing (v, gf)

Cajun roasted sweet potato, roasted peppers, crispy chickpeas, baby spinach and toasted sunflower seeds with a rose harissa dressing (vg, gf)

Orzo pasta with balsamic dried cherry tomatoes, red onion, cucumber, sliced olive and vegan feta with lovage pesto (vg)

Roasted masala spiced cauliflower with tea soaked raisins, green lentils, pickled red chillis and crispy shallots with a coconut and lime dressing (vg, gf)

Classic Caesar salad with buttermilk Caesar dressing, sourdough croutons, shaved parmesan and smoked anchovies



Proteins

English rosemary and grilled garlic chicken breast (gf)

Lemon and herb grilled chalk stream trout (gf)

Sweet potato falafel with red pepper hummus (vg, gf)

Black treacle rare roasted bavette steak with a pickled walnut ketchup

Saffron, potato and roasted red pepper no egg frittata with a vegan saffron aioli (vg, gf)

Grilled tiger prawn skewer with a dill and green chilli chimichurri (gf)

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Fork buffets

Minimum order 20 people.

Hot fork buffet – £42.00

Choose a selection of 1 meat, 1 fish, 1 vegetarian and 1 dessert option (subject to seasonal availability). The buffet is also served with 2 seasonal choices of sides/salads, artisan breads and salad dressings.

Vegetarian/vegan

Oyster mushroom, wilted rainbow chard, purple sage, vegan parmesan and winter truffle risotto finished with crispy leeks and burnt leek oil (vg, gf)

Crispy five spiced tofu in a black bean sauce with green pepper, spring onion, bamboo shoots and wilted bok choy (vg)

Lemon and honey glazed halloumi, butter bean stew, vegan nduja & coriander (v, gf)

Meat

Slow braised Lake District farmers beef cheek in a red wine sauce with chestnut mushrooms, smoked bacon lardons and roasted shallots with colcannon

Dukkha spiced lamb meatballs in a rose harissa roasted tomato sauce topped with a parsley and coriander chermoula served with saffron, rose and cardamon cous cous

Chipotle grilled chicken thigh, wood fired peppers and onions served on a creamed corn and wilted kale (gf)

Fish

Goan spiced cod loin with a fragrant mango, coconut and korma sauce garnished with toasted coconut and crispy shallots served with a peshwari spiced pilaf

Smoked Finnan haddock, roasted salmon, spinach and pea fish pie with a Koffman potato dill and lemon mash

Tuscan fish stew with squid, mussels and tiger prawns topped with a toasted tarragon and lemon crumb served with a wet herb polenta

Sides

Roasted rosemary and sea salt new potatoes (vg, gf)

Celeriac and truffle dauphinoise (gf)

Wilted winter greens (vg, gf)

Chilli and sesame roasted tenderstem broccoli (vg, gf)

Roasted root vegetables with maple and poppy seeds (vg, gf)

Saffron braised leeks with crispy Brussel tops (vg, gf)

Desserts

Dark chocolate mousse with sour cherry compote and vanilla cream (v)

Blackberry & white chocolate opera cake

Spiced baba, autumn berries and mascarpone cream (v)

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Grazing boards

Minimum order 10 people.

All options served with artisan breads, accompanying chutneys and pickles.

Meat – £14.95

Selection of smoked and cured meats from Tempus farm

Achari salami, British bresaola, King Peter ham and spiced pork loin

Ham hock and pea terrine, Melton Mowbray pork pie and a pork, sage and apricot sausage roll served with caper berries and cornichons

Fish and seafood – £14.95

Served with pickled cucumber and capers.

Selection of smoked and cured salmon from Forman’s of London

London cure smoked salmon, beetroot cured salmon, gin and tonic cured salmon

Kedgeree scotch egg with curry mayonnaise, cod brandade and mackerel rillettes



Vegan – £12.50

Caramelised onion, chive and potato no egg tortilla with a black olive tapenade, Moroccan spiced falafel with harissa spiced hummus, dolmades, chilli spiced Padrón peppers and patatas bravas served with baba ghanoush, chilli stuffed olives and balsamic onions

Cheese – £14.95

Selection of British cheeses

Baron Bigod, Driftwood goat’s cheese, Westcombe Cheddar and Tunworth served with Neal’s Yard artisan crackers, Paul Rhodes sour fruit and nut loaf, chutneys and pickles



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Afternoon tea

A selection of homemade artisan finger sandwiches, freshly baked scones with clotted cream and preserves, and a variety of seasonal mini cakes. Served with a selection of fairly traded teas, coffee and elderflower & berry fizz.

Minimum order 10 people.

£29.95

Sandwich selection

Free range egg mayonnaise and watercress

Forman’s London cured salmon with lemon and dill cream cheese

Vegan cream cheese with chive, mint, dill and cucumber

Honey roast ham with English mustard mayonnaise



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Canapés

Minimum order 20 people.

4 items – £21.50

6 items – £30.50

Meat

Free range coronation chicken on mini nigella seed naan bread with mango chutney

Beef shin and black garlic croquette with shaved horseradish

Chicken liver pâté, red onion marmalade on brioche toast

Cumberland pork, onion and sage sausage rolls with burnt apple sauce

Iberico ham and cheese bonbon

Five spice confit duck with a crispy won ton and plum and ginger compote

Fish

Smoked Scottish mackerel rilette with horseradish cream, caviar and dill blini

Forman’s salmon and dill cream cheese roulade, rye toast with keta caviar and bronze fennel

Prawn and avocado maki rolls with pickled ginger and wasabi emulsion (gf)

Brixham crab and gruyere cheese tarts with spring onion mayonnaise

Baked new potatoes, smoked trout with crème fraîche and caviar (gf)

Seaweed cured sea trout with soy, ginger and sesame in a charcoal cone with trout caviar



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Canapés

Minimum order 20 people.

4 items – £21.50

6 items – £30.50

Vegetarian/vegan

Whipped vegan cream cheese with truffle and chervil croustade (vg)

Butternut squash and sage arancini with butternut puree (v, gf)

Pea, spinach and goat’s curd tart with pea shoots (v)

Mature Cheddar scone filled with fresh fig chutney (v)

Sweetcorn and chilli fritters with avocado puree (vg, gf)

Black olive, smoked sundried tomatoes and poppy seed palmier (vg)



Desserts

Amaretto tartlet with fig (v)

Spiced apple & pecan macaron (gf)

Cherry, chocolate & vanilla layered sponge cake (vg)

White chocolate, raspberry & Champagne truffle (v, gf)



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Bowl food

Minimum order 20 people.

4 bowls – £31.50

6 bowls – £43.20

Meat

Pork and leek sausages with bubble and squeak mash, caramelised onion gravy and salt and vinegar crispy shallots

Braised neck of Herdwick lamb biriyani with a date and tamarind chutney and crushed poppadoms (gf)

Hong Kong style crispy chicken with puffed egg and spring onion fried rice and crispy seaweed

Shawarma pulled chicken with smoked labneh, pickled onions, golden raisins and lavash bread crumble

Korean BBQ pork with crispy glass noodles, gochujang and soy broth and pickled shallot rings

Fish

Beer battered cod bites, triple cooked chips, mint and mushy pea puree with a chunky tartare sauce

Coconut crusted prawn pad Thai with wilted bok choy, water chestnuts and crushed prawn crackers (gf)

Torched and soused mackerel with smoked cucumber, horseradish and dill potato salad

Roasted monkfish with parsnip puree, parsnip crisps and compressed apple and curry oil (gf)

Crayfish cocktail, spiced bloody Mary sauce with confit tomato, pickled gherkins, baby gem, micro dill and lemon gel (gf)



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Bowl food

Minimum order 20 people.

4 bowls - £31.50

6 bowls - £43.20

Vegetarian/vegan

Tomato, mozzarella and basil gnocchi with a seeded super green pesto and shaved Pecorino (v)

Paneer, vegetable and tarka dahl curry with crispy onion bhaji and Bombay mix (v, gf)

Shiitake mushroom gyoza, mushroom rice, porcini mushroom broth, pickled mooli and wasabi cracker (vg)

Root vegetable Cumberland pie with chive mash, thyme and shallot jus (v, gf)

Sesame crusted tofu with sticky jasmine rice, pickled carrots, soy beans and spiced katsu sauce (vg, gf)

Desserts

Bramley apple and blackberry oat crumble with vanilla custard (v, gf)

Buttermilk pannacotta with blood orange jelly and a gingerbread sablé

Star anise and cinnamon roasted winter fruits with coconut yoghurt and maple granola (vg, gf)



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Fine dining

Minimum order 20 people.

3 courses served with coffee, artisan bread and petit fours – £72.50

Starters

Seared scallops with spiced cauliflower puree and sea herbs beurre blanc (gf)

Pork, pigeon and pistachio terrine with plum jam and homemade caraway crisp

Heirloom beetroot carpaccio, whipped vegan cheese, pickled shallots with buckwheat and a sherry vinaigrette (vg)

Chicken liver parfait with spiced gooseberries and toasted brioche

Crab salad, compressed apples with cucumber and chervil (gf)

Roasted squash raviolo with vegan ‘nduja crumb and sage dressing (v)

Mains

Halibut, mussel and saffron coco beans with seaweed tuille and sea herbs (gf)

Grilled stone bass with samphire, fennel, petit fondants and split dill cream (gf)

Roast salmon, braised fennel and mussel bouillabaisse with Parisienne potatoes and rouille (gf)

Roast rump of lamb with baby winter vegetables, layered potato terrine and pinot jus (gf)

Fillet of beef with glazed heritage carrots, pomme anna, cep ketchup and black garlic jus (gf)

Roast duck breast with beetroot fondant, glazed parsnips, charred leek and blackberry jus (gf)

Layered root vegetable pithivier, Jerusalem artichokes, crispy kale and herb jus (vg)

Roast hispi cabbage, chestnut risotto, labneh and onion crumble (v, gf)

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Select 1 starter, 1 main and 1 dessert.
Special dietary requirements catered for on request.

Desserts

Vanilla rice pudding, caramelised figs and granola (vg, gf)

Spiced poached pear, fior di latte ice cream and candied hazelnuts (v, gf)

Layered chocolate mille feuille, salted caramel and praline (v)

Regent’s honey pannacotta, apple compote, green apple, pistachio (v, gf)

Three seasonal British cheeses with port and onion chutney and crisp bread crackers (v)





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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REGENT'S

