



REGENT'S

2026 - 2027

Autumn/Winter menus

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Tea/coffee, biscuits and mini cakes

Minimum order 6 people.

Biscuits (v) - £1.50

Selection of mini Danish pastries and croissants - £2.90

Mini cakes (v) - £3.80

Tea, coffee and infusions - £3.70

Tea, coffee, infusions and biscuits (v) - £5.10

Tea, coffee, infusions and pastries (v) - £6.60

Tea, coffee, infusions and mini cakes (v) - £7.30



Main dietary abbreviation symbols: (vg) vegan (v) vegetarian

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 - £5.30

Cured back bacon in a toasted brioche roll - £5.30

Fried free range St. Ewe egg and watercress in an English muffin (v) - £5.30

Roasted portabello mushroom, oven dried vine tomato and wilted spinach in a toasted vegan brioche roll (vg) - £5.30

Chapel & Swan beetroot cured salmon with lemon and dill crème fraiche and watercress in a plain bagel - £7.40

Viennoiserie and bakery

Selection of mini croissants and Danish pastries (v) - £3.20

Mature Cheddar, vine tomato and Hampshire watercress filled croissant (v) - £5.30

Mature Cheddar, honey roasted ham and pea shoot filled croissant - £5.50



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Breakfast

Minimum order 10 people.

Healthy breakfast

Mini fruit skewer (vg) – £3.70

Carrot, orange and ginger cold press juice (vg) – £5.30

Winter berry, banana & oat milk smoothie (vg) – £4.80

Date, coconut and cocoa energy balls (*1 of each flavour*) (vg) – £4.80

Vegan coconut yoghurt, black berry compote & toasted shaved coconut (vg) – £4.80

Vanilla and chia seed pot with a maple and banana granola (vg) – £4.80

Smashed avocado, vegan feta, pickled red chilli and mixed seeds on toasted rye bread (vg) – £6.50

Seasonal fruit platter (vg) – £4.80

Seasonal whole fruit (vg) – £3.10



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Light bites, snacks and nibbles

Minimum order 10 people.

Light bites

Date, coconut and cocoa energy balls (*1 of each flavour*) (vg) – £4.80

Goji and cranberry quinoa bar (vg) – £2.90

Beetroot and walnut mini muffin (v) – £4.80

Spinach and feta brioche bun (v) – £4.50



Snacks and nibbles

Chilli rice crackers (vg) – £3.40

Hand cut potato and vegetable crisps (vg) – £3.40

Pitted Nocellara olives (vg) – £3.40

Tomato and smoked paprika picos (vg) – £3.40

Rosemary and sea salt nuts (vg) – £3.40

Sea salt and balsamic snack mix (vg) – £3.40

Mini pretzels (vg) – £3.40

Parmigiano Reggiano savoury bites (v) – £3.40



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Finger food

Minimum order 10 people.

Cold

Apricot, sage and free range pork sausage roll with burnt apple puree - £4.50

Potato, saffron, roasted pepper and no egg tortilla with saffron aioli (vg) - £4.50

Quinoa tartlet with whipped lovage and vegan cream cheese pesto, sundried tomato and basil cress (vg) - £4.50

Confit Chalkstream trout on seeded croute with pickled cucumber and bronze fennel - £4.50

Chicken and spinach roulade with basil pesto mayonnaise and sorrel - £4.50

Salt cod fritters with parsley aioli - £4.50

Hot

Mozzarella and chilli fritters with spiced tomato chutney (v) - £5.00

Teriyaki salmon skewers with lemon ponzu - £5.00

Tempura prawns with lime and coriander kewpie mayonnaise - £5.00

Mini chorizo sausages with a smoked pico de gallo - £5.00

Buffalo chicken sliders with ranch dressing and blue cheese - £5.00

Brussels sprout, spring onion and carrot bhaji with mango chutney and pickled chilli (vg) - £5.00

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Working lunches

Minimum order 10 people.

Classic deli lunch – £21.00

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 on white bloomer

Fresh water prawn cocktail and baby gem on malted bloomer

Chapel & Swan cured smoked salmon, lemon and dill cream cheese on multigrain bread

Meat

Honey roasted ham with an English mustard mayonnaise on multigrain bread

Classic Regent’s BLT on white bloomer

Roasted chicken caesar with baby gem on malted bloomer

Vegetarian/vegan

Vegan Cheddar with tomato and onion chutney ploughman’s on multigrain bread (vg)

Free range St. Ewe egg mayonnaise and watercress on malted bloomer (v)

Curried chickpea and carrot mayonnaise with baby spinach on white bloomer (vg)

Premium deli lunch – £24.00

Choose 4 options from the selection below.

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

Fish

Chapel & Swan smoked salmon, cucumber, lemon and chive crème fraiche bagel

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

Tuna with sun dried tomato, green beans and olives in a spinach wrap

Meat

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

Parma ham, truffle and artichoke pesto with buffalo mozzarella and salad leaves in a 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)

Spinach and kale falafel with lemon hummus, roasted red pepper and spinach in a spinach wrap (vg)

Keen’s mature Cheddar with vine tomatoes, onion marmalade and baby leaves in malt wheat bloomer (v)

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Working lunches

Minimum order 10 people.

Wellbeing working lunch - £26.00

Choose 4 options from the selection below.

A nutritious and light set lunch menu, served with a seasonal fruit platter.

Coronation chicken with mango, cos lettuce and coriander in a gluten free wrap

Smoked salmon rillette on toasted pumpernickel with compressed cucumber and horseradish

Butternut squash, spinach and leek no egg frittata with tarragon aioli (vg)

Beetroot and orange cured Chalkstream trout with dill pickled radish and whipped crème fraiche

Mozzarella with oven dried tomatoes, avocado and spinach in gluten free bread (v)



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Fork buffets

Minimum order 20 people.

Cold fork buffet – £36.00

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

Salads

Winter panzanella with celeriac, squash, beets, parsnips and carrots (vg)

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

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

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)

Baby spinach, lollo rosso, radish with a sesame and miso lime dressing (vg)



Proteins

English rosemary and grilled garlic chicken breast

Lemon and herb grilled salmon

Sweet potato falafel with red peppers and harissa hummus (vg)

Rare roasted Lake District beef with a beetroot and celeriac remoulade

Butternut squash, spinach and leek no egg frittata with tarragon aioli (vg)

Grilled tiger prawn skewer with a dill and green chilli chimichurri

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Fork buffets

Minimum order 20 people.

Hot fork buffet – £49.50

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, artisan breads and whipped butter.

Vegetarian/vegan

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

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

Black garlic and herb grilled halloumi, butter bean stew, vegan nduja and coriander (v)

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, charred pepper and lemon fregola

Grilled chicken thigh in a cacciatore sauce, black olives, roast cherry tomatoes and rosemary roast potatoes

Fish

Cod brandade with roast root vegetables, wilted spinach, burnt butter and lemon dressing

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 roast butternut parmentier

Sides

Roasted rosemary and sea salt new potatoes (vg)

Emmental and truffle dauphinoise (v)

Wilted winter greens (vg)

Chilli and sesame roasted tenderstem broccoli (vg)

Roasted roots with maple and poppy seeds (vg)

Desserts

White chocolate praline slice (v)

Spiced pumpkin espresso gateaux (v)

Pear and butterscotch tart (v)

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Grazing boards

Minimum order 10 people.

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

Meat – £15.70

Selection of smoked and cured meats from Tempus farm

Achari salami, British bresaola, cured ham, coppa and roast pork loin

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

Fish and seafood – £15.70

Served with pickled cucumber and capers.

Selection of smoked and cured salmon from Chapel & Swan

Lemon and herb salmon gravalax, beetroot cured salmon and traditional smoked salmon

Kedgeree Scotch quail egg with a curry mayonnaise, cod brandade and hot smoked salmon rilletes



Vegan – £13.50

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 – £15.70

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.

£31.50

Sandwich selection

St. Ewe egg mayonnaise and watercress

Chapel & Swan cured smoked 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 - £22.60
6 items - £32.00

Meat

- Creamy chicken vol-au-vent with tarragon and truffle oil
- Beef shin and black garlic croquette with shaved horseradish
- Chicken liver pâté, red onion marmalade on brioche toast
- Cumberland pork, stilton mini sausage rolls with burnt apple sauce
- Manchego and serrano ham beignet, smoked paprika aioli
- Five spice confit duck with a crispy won ton and plum and ginger compote

Fish

- Chapel & Swan smoked trout rillette, horseradish cream, caviar and dill blini
- Chapel & Swan salmon and dill cream cheese roulade, rye toast with keta caviar and bronze fennel
- Thai spiced prawn cake with spiced mango salsa
- Smoked haddock Scotch quail egg with spiced lemon aioli
- Mini lobster croustade with bisque aioli
- 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 - £22.60
6 items - £32.00

Vegetarian/vegan

Grilled halloumi with piquillo pepper on ciabatta croute with hot honey glaze (v)

Butternut squash and sage arancini with saffron aioli (vg)

Heirloom beetroot and vegan whipped cheese tartlet (vg)

Pumpkin, porcini mushroom, sage and parmesan taco (v)

Wild mushroom parfait, red onion marmalade in a mini sesame cone (vg)

Sweetcorn and chilli fritters with avocado puree (vg)



Desserts

Banoffi pie tartlet (v)

Raspberry and dark chocolate macaron (v)

Opera gateaux (vg)

Milk and dark chocolate truffle (v)



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Bowl food

Minimum order 20 people.

4 bowls - £41.50
6 bowls - £56.50

Meat

- Pressed pork belly with apple puree, shaved fennel and cider vinegrette
- Braised neck of Herdwick lamb biriyani with a date and tamarind chutney and crushed poppadoms
- Hong Kong style crispy chicken with puffed egg and spring onion fried rice and crispy seaweed
- Poached chicken ballotine, little gem lettuce, focaccia croutes, with lemon and tarragon dressing
- Slow cooked beef shin ragu with parmesan gnocchi, basil oil and grilled baby leek

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
- Torched and cured salmon with smoked cucumber, horseradish and dill potato salad
- Roasted stone bass, cauliflower fregola, parsnip crisps, compressed apple and curry oil
- Crayfish cocktail, spiced bloody Mary sauce with confit tomato, pickled gherkins, baby gem, micro dill and lemon gel

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Bowl food

Minimum order 20 people.

4 bowls - £41.50
6 bowls - £56.50

Vegetarian/vegan

Vine tomato, bocconcini and basil salad with roquette and a seeded super green pesto (v)

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

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

Root vegetable and black garlic giant cous cous, confit cherry tomato and tarragon dressing with basil oil (vg)

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

Desserts

Caramelised apple with vanilla custard and granola (v)

Vanilla pannacotta with glazed figs, calvados jelly and walnut sablé

Roasted persimmons melba (vg)

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Fine dining

Minimum order 20 people.

3 courses served with artisan bread and whipped butter, coffee and petit fours

£96.00

Starters

Seared scallops with spiced cauliflower puree and sea herbs beurre blanc

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 and herb roulade, caramelised cauliflower puree, sorrel jus

Crab salad, compressed apples with cucumber and chervil

Roasted pumpkin and sage ravioli with vegan ‘nduja crumb and sage dressing (vg)

Mains

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

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

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

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

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

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

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

Pan roasted corn fed chicken supreme with burnt butter whipped potato, honey roast root veg, wilted chard and chive jus

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

Roast hispi cabbage, chestnut risotto, vegan labneh and onion crumble (vg)

Desserts

De-constructed spiced apple pie with vanilla ice cream (v)

Black forest gateaux (v)

Tiramisu with chocolate sable and marsala emulsion (v)

Vanilla praline millefeuille (v)

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



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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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