

Breakfast and refreshments

(min. order 6 people)

Drinks

Blended coffee, Indian, Chinese, or herbal infusion tea	£2.95
Blended coffee, Indian, Chinese, or herbal infusion tea & biscuits	£3.95
Fresh orange or apple juice - per jug	£6.95

Breakfast

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
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



Viennoiserie and Bakery

(min. order 6 people)

Assorted selection of mini croissants & danish pastries	£2.50
Tea & coffee with an assorted selection of mini croissants & danish pastries	£4.95
Spinach & wild mushroom stuffed croissant	£4.50
Mature cheddar cheese & Wiltshire ham croissant	£4.50
Tea & coffee with mature cheddar cheese & Wiltshire ham croissant	£6.50

Healthy start

(min. order 10 people)

Super mint green smoothie (150ml)	£5.25
Vegan coconut yoghurt, berries compote, coconut granola (VG)	£4.50
Matcha, raspberry and coconut energy balls (1 of each flavour) (VG)	£4.50
Apple, cinnamon & hazelnut chia pots (VG)	£4.50
Mint fruit skewers (VG)	£2.95
Seasonal fruit platter (VG)	£3.75
Seasonal fruit bowl (VG)	£2.95



Light bites, snacks and nibbles

(min. order 10 people)

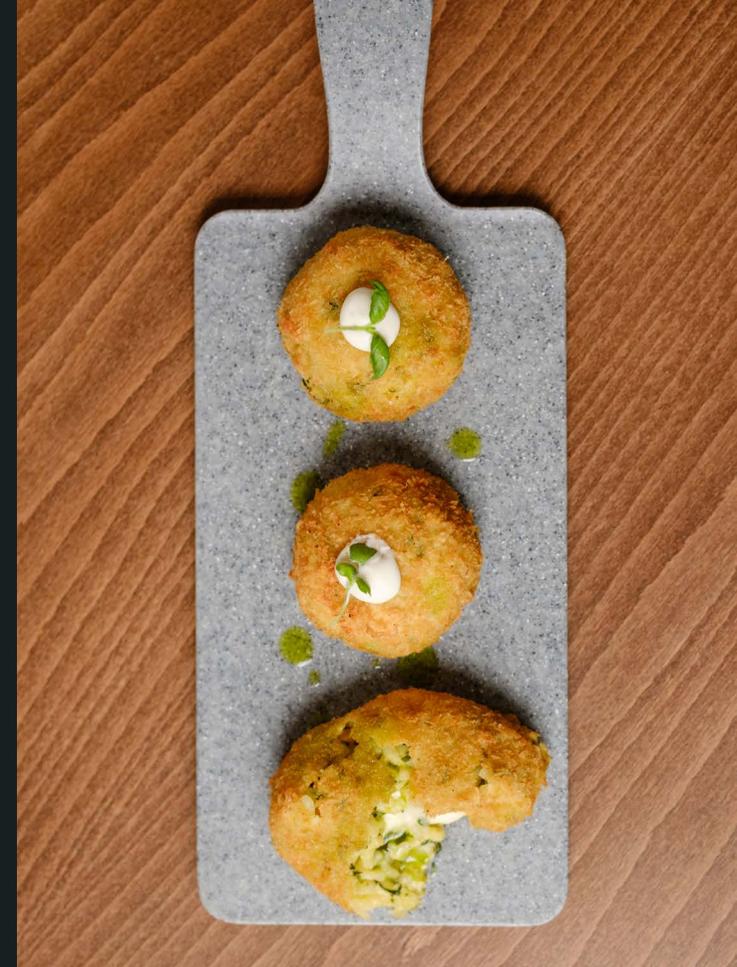
Light bites

Matcha, raspberry and coconut energy balls (1 of each flavour) (GF)	£4.50
Apricot & maple granola bar (VG)	£2.75
Apple, caramel and cinnamon flapjack (VG)	£2.50
Mini banana & biscoff loaf (VG)	£2.00

Snacks & Nibbles

Bar snacks & nibbles selection x 3/pp	£5.50
Bar snacks & nibbles selection x 5/pp	£6.95

- Vegetable crisps (VG) (GF)
- Hand-cut potato & vegetable crisps (VG) (GF)
- Garlic & parsley bruscettini (VG)
- Cheddar & smoked paprika straws (V)
- Tomato & basil savouries (V)
- Freshly roasted mixed nuts in spices & honey (VG) (GF)
- BBO crackers (VG) (GF)
- Smoked almonds (VG) (GF)
- Salsa crostini (VG)
- Parmesan bites (V)



Pintxos and finger tapas

(min. order 10 people)

Cold

Spanish olives in Regent's marinade (VG) (GF)	£3.50
Olive oil breadsticks with hummus (VG)	£3.50
Luxury crudité's 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)	£3.50
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 coquieta & mojo rojo sauce (VG)	£4.50



Working lunches

(min. order 10 people)

Classic deli lunch £17.95pp

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.

Fish

Tuna mayonnaise, sweetcorn & cucumber

Prawn mayonnaise

Flaked hot smoked trout, cracked black pepper crème fraiche, dill

Meat

Ham, cheddar & pickle

Chicken, mayonnaise & sweetcorn

Roasted Hereford beef, horseradish and wild rocket

Smoked York ham, cucumber and Coleman's mustard

Vegan

Vegan ploughmans

Mexican bean & avocado

Crisps

Premium deli lunch £19.95pp

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.

Wraps

Chicken caesar wrap

Chickpea Masala

No duck hoisin

Baguettes

Tuna mayonnaise, sweetcorn & cucumber

Ploughmans

Sandwiches

Chicken, mayonnaise & sweetcorn

Ham, cheddar & pickle

Prawn mayonnaise

Vegan ploughmans

Bagels

Salmon & cream cheese

'Keens' cheddar, pickle and gem

Additional finger food items

Cheesy omelette bites (C) £3.50

Chicken strips (C) £3.50

Cod goujons with tartare sauce (W) £3.50

Crispy salt & pepper tofu bites (W) £3.50



Working lunches

(min. order 10 people)

Salad deli lunch £22.50pp

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

Home made mixed salads - choose 2

Chickpea papri chaat

with coriander, crispy onion, pomegranate, pineapple chutney & mint (VG)

Roasted heirloom carrots

with toasted buckwheat & wild sea herb dressing (VG) (GF)

Korean potato salad

with pickled radish, lemon sesame oil, kimchi, gherkinaise & peppery mizuna (VG) (GF)

Candied yam salad

with wilted spinach, lime-maple dressing, shaved pecan & crispy sage (VG) (GF)

Freekeh & pine nut tabbouleh

with sundried tomato & oregano dressing (VG)

Roasted heirloom beetroots

with smoked ricotta, naval orange & toasted walnut (V) (GF)

Leaf - choose 1

Classic fattoush (VG)

Regent's mixed garden salad (VG) (GF)

Baby spinach, rocket & watercress (VG) (GF)

Protein - choose 2

Marinated boneless chicken thigh skewer (chef's choice marinade) (GF)

Carved roasted chicken breast (GF)

Falafel & hummus platter (VG) (GF)

Soy-braised tofu steak (VG)

Cubed roasted salmon (GF)

Marinated grilled cod skewer (GF)



Buffet lunches

(min. order 20 people)

Fork buffets £37.50pp

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

Salt-baked celeriac steak

with wild mushroom, thyme & seitan 'bacon' dressing (VG) (GF)

Wok-fried Japanese udon noodles

with coriander, beansprouts, crispy onion & shiitake XO sauce (VG)

Smoked pepper and slow-roasted tomato

with jollof rice, fried plantain & onion salad (VG) (GF)

Meat

Char Siu slow-roasted pork shoulder

with plum sauce, aromatic sesame, fine bean & glass noodle salad (GF)

Braised beef cheek & turnip hotpot

with confit potato & Westcombe cheddar crust (GF)

Nigerian 'Suya' BBQ corn-fed chicken

with sweet potato fries, spicy peanut dipping sauce & sorrel (GF)

Fish

Regent's fish pie with salmon, prawn, smoked haddock & mussels (GF)

Baked haddock in Mornay sauce, dauphinoise potatoes, buttered kale & parsley

Salmon and herb fish cakes, wilted spinach, soft-poached egg & hollandaise sauce

Hot sides

Chargrilled broccoli with chimichurri dressing (VG) (GF)

Traditional crispy roast potatoes dressed in thyme & garlic (VG) (GF)

Roast mixed squash & heirloom carrot medley with chervil dressing (VG) (GF)



Buffet lunches

(min. order 20 people)

Salads

Mixed seasonal leaves (VG) (GF)

Persian Shirazi salad: cucumber, tomato, red onion, mint (VG) (GF)

Sichuan grilled broccoli, confit garlic & shallot salad, dried chilli, coriander & toasted peanuts (VG) (GF)

Deserts

Biscoff cake pop (VG)

Homemade salted caramel gooey brownie (V)

Spiced red wine, plum and almond tart (V)

Coffee & walnut praline choux bun (V)



Grazing boards

(min. order 10 people)

All options served with artisan breads.

The Garden - £12.50pp

Housemade lemony hummus, pumpkin moutabal & smoked pepper dip with artisan bread basket (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 - £13.75pp

Selection of Cobble lane cured and smoked charcuterie

Selection of cured & smoked charcuterie

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

Smoked duck & prune sausage roll

Served with bread basket, house-marinated olives, preserves & pickles

The Brixham - £14.95 pp

Selection of cured, smoked & artisan house-made seafood snacks

Smoked haddock fish cakes, crispy fish goujons, smoked salmon & cream cheese bites

Smoked mackerel pâté & artisan bread basket

Served with house-made pickles, tartar sauce & lemon

The Fromagerie - £14.95pp

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

The board contains a hard, soft, blue & a goat's cheese; all cheeses are pasteurised

The Fauxmagerie - £14.95pp

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

The board contains a vegan hard, soft, blue & a 'goat's' cheese; all vegan cheeses are pasteurised



Afternoon tea

(min. order 15 people) - £29.95pp

From the award-winning pastry chef, a selection of homemade artisan finger sandwiches accompanied by freshly baked scones with Devon clotted cream and preserves and a selection of seasonal patisseries and mini cakes. Served with a Fairly traded selection of teas and coffee and homemade hibiscus lemonade.

Sandwich selection

Smoked salmon
Egg mayo
Ham & cheese

Drinks

Hibiscus lemonade
Fairly traded selection of teas and coffee.
Spoil yourself with a glass of fizz

£6.50 per person



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)



Bowl food

(min.order 20 people)

4 bowls - £28.50pp

6 bowls - £33.50pp

Meat

Chinese Sichuan pepper poached chicken & shiitake mushroom salad (GF)

Gratinated beef shin mac & cheese, truffled mousseline & rich beef reduction (GF)

Smoked ham hock & black bean feijoada, bitter orange & coriander salad (GF)

Serrano ham coquiuetas, chilli salsa & lime mayonnaise

Jerk corn-fed chicken drumsticks, rice & peas & callaloo (GF)

Roasted Romney Marsh lamb shoulder & minted lettuce shawarma (GF)

Fish

Squid ink risotto, crispy calamari & grilled lemon (GF)

Hokkaido-style torched salmon & sesame-marinated spinach donburi with tsukemono pickles (GF)

Plaice goujons, tartare sauce & shoestring fries (GF)

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

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

Salmon fish cake, poached egg & hollandaise sauce

Vegetarian /Vegan

House-made kimchi & fermented radish salad, shredded nori (VG) (GF)

Fried aloo gobi salad with spiced thick yoghurt & kachumber salsa (VG) (GF)

Dukkah roasted delicata pumpkin, ajo blanco, dill oil & lemon zest (VG) (GF)

Cajun cornbread & smoked tempeh collard greens (V)

Creamed & roasted corn, crispy fried bocconcini & roasted garlic oil (V)

Wild herb quinotto with smoked heirloom carrot & chimmi churri (VG) (GF)

Dessert

Pistachio Crème Brulee, lemon shortbread (V)

Sticky Toffee served with toffee sauce (V)

Apple & blackberry crumble served with vanilla custard (V)



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 crouste

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)

