



**REGENT'S**  
Conferences & Events

## Fine Dining min. order 15 portions

3 Courses £ 44.75

4 Courses £ 51.00

### Starters

Velouté of cauliflower, poached smoked haddock, quail eggs

Seared poached Salmon, capers with summer leaves

Crab, lobster, and avocado salad with peas and broad beans

Pressed ham hock, watercress, cauliflower and pickled vegetables

Terrine of pulled corn fed chicken, artichoke, truffle and crispy skin croute

Yeasted cauliflower, raisins, capers & chives

Heritage carrot terrine charred asparagus, Cerney ash goat's cheese and hazelnut

### Mains

Charred fillet steak, beef shin croquette, spinach puree and roasted shallots

Herb crusted lamb cannon, escabeche of seasonal vegetables, pea puree and red wine jus

Ballotine of corn fed chicken confit bonbon, wild mushrooms, pine nut puree, and sauce hollandaise

Roast Halibut, cauliflower cheese, hazelnut pesto

Seared sea bream tomato saffron potato, bouillabaisse sauce

Heritage beets, roast roots, truffle cauliflower cream

Parsley risotto, buttered wild mushrooms, crispy soft duck egg

### Dessert

Hazelnut, caramel & sesame mousse cake, malt ice cream

Spiced peach, ginger crumble, raspberry sabayon, iced yogurt

Lemon tart, citrus glaze, raspberry gel, crispy sugar shard

Rich chocolate tart, toffee dates in earl grey syrup, spiced cream

### Cheese

Selection of British and continental cheeses with crackers, biscuits and seasonal chutneys

All served with coffee and petit fours

(for special requests, please contact us)

All prices are subject to VAT at the prevailing rate. For all enquiries, please call 020 7487 7540 or email [conferences@regents.ac.uk](mailto:conferences@regents.ac.uk)