

Finger buffets min. number of 15 people

Our finger buffets include one round of traditional sandwiches, plus a choice of finger items and a bowl of seasonal fruit.

- 3 items per person £16.95
- 4 items per person £19.25
- 5 items per person £21.50

Once you have selected how many items you would like, the chefs will select the items using seasonal favourites where possible. However, if you would like to hand pick your menu please advise your co-ordinator.

Below are some examples of our typical menus **(H) denotes hot, (C) Cold**

MEAT	FISH	VEGETABLE
Parmesan crusted chicken bites, pesto mayonnaise (H)	Peanut crusted tempura squid with mirin and soy dip (H)	Crispy pecorino and tomato arancini (H)
Peppered beef skewers coriander & sea salt (H)	Smoked haddock & pea fritters, lime & dill mayo (H)	Mushroom, tomato & smoked applewood burger with shallot jam (H)
Ploughman's mini sausage rolls (H),	Crispy king prawns, sweet chilli dipping sauce (H)	Leek and Cheshire cheese tarts (H)
Moroccan lamb patties with mint & coriander dip (H)	Bite-sized fish & chips with mushy peas (H)	Sunsoaked tomato & goats cheese crostini (C)
Spicy mini chorizo sausages (C)	Oak smoked salmon and dill on pumpernickel (C)	Cucumber and crisp vegetable salad rolls with nori and soya (C)
Parma ham-wrapped asparagus, balsamic glaze (C)	Hot smoked salmon, pea, asparagus & hollandaise tartlets (C)	Chicory, globe artichoke, walnut and Picos blue cheese
Mini Scotch eggs (C)		
DESSERT		
	Peanut butter and chocolate brownies	
	Mini passion fruit tartlets	
	Salted caramel profiteroles	
	Warm lemon curd doughnuts	

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

Set Finger buffets min. number of 15 people £19.95

Choose a themed menu from the selection below or call us to arrange a bespoke offer

Best of British

Sandwiches on white, wholemeal and granary bread (1 round):
 Free-range egg & cress; smoked Scottish salmon & cream cheese;
 Coronation chicken with flaked almonds; MSC prawn & watercress
 mayonnaise; thickly-sliced British gammon & English mustard;
 roast beef & horseradish; cheddar, tomato & sweet pickle;

Mini chicken & leek pie

Quail, pork & apricot scotch egg with grain mustard mayo;

Asparagus, pea & pine nut tartlets

Home-made lemonade

Middle Eastern Mezze

A selection of Middle Eastern flatbreads and wraps (1 round):

Griddled lamb skewers, fattoush salad

Grilled chicken, sumac & pomegranate

Smoked aubergine with garlic (Mirza Ghasemi)

Prawn, chorizo, butterbean & roast red onion salad

Tabbouleh salad

Cauliflower falafels with yogurt & mint

Falafel with red pepper tahini

Iced raspberry & rose water

Street Food Menu

Served on a selection of wraps, sourdough, bloomer & rye (1 round):

BBQ pulled pork & chilli 'slaw; Hot smoked salmon, caper & tarragon sour cream
 Feta, plum tomato, pesto & rocket

Buttermilk fried chicken bites, ranch dressing,

Jerk spiced chicken, spring onion & scotch bonnet mayonnaise

Red onion bhaji's, chilli & coriander

ALL SERVED WITH A FRESH CUT FRUIT PLATTER