



**SIMPLY STUNNING VENUE IN CENTRAL LONDON**

INDOOR AND OUTDOOR CONFERENCE & EVENT SPACE AVAILABLE FOR HIRE

**SPRING - SUMMER 2020 BROCHURE**

SITUATED IN LONDON'S PEACEFUL **REGENT'S PARK**,  
JUST MINUTES' WALK FROM **BAKER STREET TUBE STATION** AND THE WEST END,  
**REGENT'S CONFERENCES & EVENTS** OFFER  
AN AFFORDABLE RANGE OF ATTRACTIVE MEETING & FUNCTION ROOMS











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# ROOM CAPACITIES AND RATES

## MAIN CONFERENCE ROOMS TO HIRE

|                  | THEATRE | CLASSROOM | BOARDROOM | U-SHAPE | SEMI CIRCLE | CABARET | DAY RATE  | HALF-DAY RATE |
|------------------|---------|-----------|-----------|---------|-------------|---------|-----------|---------------|
| TUKE HALL        | 370     | N/A       | N/A       | N/A     | N/A         | N/A     | £2,550.00 | £1,290        |
| TUKE COMMON ROOM | 80      | 36        | 30        | 24      | 40          | 40      | £1,155.00 | £620.00       |
| HERRINGHAM HALL  | 120     | 60        | 45        | 40      | 50          | 80      | £1,310.00 | £680.00       |
| KNAPP GALLERY    | 40      | 25        | 20        | 20      | 20          | 28      | £890.00   | £470.00       |

Half-day rates apply to the following times: 08:00-12:30, 13:00-17:00 and 18:00-22:00

## CLASSROOMS TO HIRE

We offer a variety of classrooms to hire **for small groups of 6 up to 117 guests** at weekends. Contact us with your enquiry and we will suggest classrooms suitable for your needs.

|      | THEATRE | CLASSROOM | BOARDROOM | U-SHAPE | SEMI CIRCLE | CABARET | RATES   |
|------|---------|-----------|-----------|---------|-------------|---------|---------|
| A101 | 24      | 30        | 16        | 12      | 20          | 24      | £395.00 |
| A106 | 12      | 12        | 8         | 6       | 8           | 12      | £160.00 |
| A108 | 20      | 20        | 10        | 10      | 16          | 20      | £350.00 |
| A201 | 100     | 60        | 40        | 30      | 50          | 60      | £850.00 |
| A202 | NA      | 6         | NA        | NA      | NA          | 6       | £120.00 |
| A206 | NA      | 14        | NA        | NA      | NA          | 14      | £160.00 |
| D012 | 48      | 48        | 30        | 24      | 30          | 48      | £580.00 |

**Kindly note that all room hire prices are VAT exempt**

# ROOM CAPACITIES AND RATES

|                    | THEATRE                | CLASSROOM | BOARDROOM | U-SHAPE | SEMI CIRCLE | CABARET | RATES          |
|--------------------|------------------------|-----------|-----------|---------|-------------|---------|----------------|
| <b>D208</b>        | 50                     | 50        | 30        | 26      | 30          | 50      | <b>£580.00</b> |
| <b>D208/206</b>    | 100                    | 100       | 40        | 50      | 40          | 100     | <b>£850.00</b> |
| <b>T004</b>        | 24                     | NA        | NA        | NA      | 20          | NA      | <b>£325.00</b> |
| <b>T005</b>        | 24                     | 24        | 15        | 12      | 16          | 24      | <b>£325.00</b> |
| <b>T010</b>        | 30                     | 30        | 20        | 16      | 22          | 30      | <b>£395.00</b> |
| <b>T011</b>        | 26                     | 26        | 18        | 14      | 20          | 26      | <b>£395.00</b> |
| <b>TUKE CINEMA</b> | 88 PAX- STAGED THEATRE |           |           |         |             |         | <b>£650.00</b> |
| <b>T103</b>        | 38                     | NA        | NA        | NA      | 30          | NA      | <b>£395.00</b> |
| <b>T105</b>        | 24                     | 24        | 15        | 12      | 16          | 24      | <b>£325.00</b> |
| <b>T106</b>        | 30                     | 30        | 18        | 15      | 18          | 30      | <b>£395.00</b> |
| <b>T107</b>        | 56                     | 50        | 30        | 25      | 40          | 50      | <b>£525.00</b> |
| <b>T110</b>        | 28                     | 20        | 10        | 10      | 20          | 20      | <b>£265.00</b> |
| <b>T117</b>        | 26                     | 26        | 20        | 14      | 20          | 26      | <b>£395.00</b> |
| <b>T224</b>        | 70                     | 70        | 40        | 36      | 40          | 70      | <b>£525.00</b> |

## YORK LAWNS

The York Lawns are available to hire at weekends only during university term time, and every day during the summer months, with a luxury marquee provided.

Please contact one of the event co-ordinators for further information.

**Kindly note that all room hire prices are VAT exempt**



**HERRINGHAM HALL**



**TUKE HALL**



**TUKE COMMON ROOM**



**KNAPP GALLERY**

# AUDIO-VISUAL AND TECHNICAL SERVICES

## DEDICATED TECHNICIAN COSTS

There is an AV team on duty from 08:00 until 17:00 Monday to Friday and 08:00 - 14:00 Saturday.

They are responsible for the entire campus and as such are available to answer ad hoc queries. If you require a dedicated technician then they can be hired on an hourly basis:

- Monday to Friday 08:00 - 17:00 **£35.00ph** (4-hour min)
- Monday to Friday 17:00 - 21:00 **£45.00ph** (4-hour min)
- Saturday and Sundays 08:00 - 17:00 **£45.00ph** (6-hour min)

## EVENT RECORDING

- Audio recording **£80.00**
- Visual recording **from £600.00**

## PRESENTATION ACCESSORIES

- Laptops **£120.00**
- Flipchart easel, pad and markers **£20.00**
- Staging 0.75mx0.75m sections **£15.00 per section**
- Photocopying **£0.15 per page**
- Plasma screens:
  - \* 40 inch **£100.00**
  - \* 50 inch **£150.00**
  - \* 60 inch **£200.00**

## AUDIO PA SYSTEMS

- Wired microphone **£45.00**
- Radio clip microphone (Lavalier) **£50.00**
- Radio hand held microphone **£50.00**
- Sennheiser box set (receiver & microphone) **£85.00**
- Microphone stand **£12.00**

## FREE OF CHARGE ITEMS

We are happy to lend items free of charge to our delegates. If the items are not returned the following charges will apply:

- Infra-red remote mouse (clicker) **£50.00**
- Induction loop system **£55.00**
- Extension leads **£30.00**
- Laptop adaptors **£75.00**

**Kindly note all prices are exclusive of VAT**



# DAY DELEGATE RATE

Our daily delegate rates provide inclusive packages.

|                        |               |
|------------------------|---------------|
| <b>Commercial rate</b> | <b>£65.00</b> |
| <b>Charity rate</b>    | <b>£62.00</b> |

**Minimum numbers** for DDR in each meeting room:

|                    |         |
|--------------------|---------|
| - Tuke Hall        | 150 pax |
| - Tuke Common Room | 40 pax  |
| - Herringham Hall  | 50 pax  |
| - Knapp Gallery    | 25 pax  |

The day delegate rate includes the following:

- Hire of the main meeting room
- One flipchart, pad and pens
- Data projector and screen
- Delegate notepads and pens
- Mineral water
- Tea, coffee and Danish pastries on arrival
- Tea, coffee and biscuits mid-morning
- Three item finger buffet lunch
- Tea, coffee and cakes in the afternoon



**Kindly note that all prices quoted are per person and are exclusive of VAT**

# REFRESHMENTS AND SNACKS

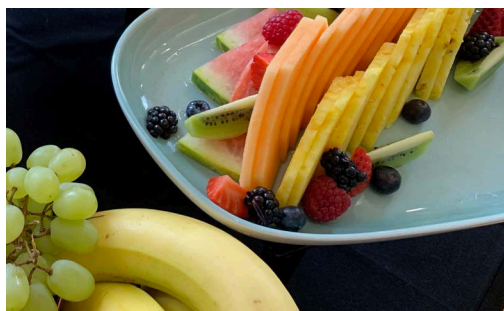
## DRINKS

|  |              |
|--|--------------|
| - Filter coffee, organic tea and infusions                           | <b>£2.30</b> |
| - Tea, coffee and biscuits   | <b>£3.00</b> |
| - Tea, coffee and handmade mini cakes or mini muffins                | <b>£3.95</b> |
| - Fresh juice per litre jug - orange or apple                        | <b>£5.95</b> |
| - Hydration juice per litre jug (orange, apple or blueberry)         | <b>£3.50</b> |
| - Infused juices per litre jug (cranberry and lime, pear or apricot) | <b>£6.95</b> |
| - Elderflower pressé per 750ml bottle                                | <b>£4.50</b> |
| - Mineral water per bottle   | <b>£2.95</b> |

**All our coffee is ethically sourced and traded fairly from Peru. Our teas are fairtrade and organic.**

## TREATS

|                                     |              |
|-------------------------------------|--------------|
| - American style cookie             | <b>£1.50</b> |
| - Fruit skewer                      | <b>£2.25</b> |
| - Scone, clotted cream and preserve | <b>£2.35</b> |
| - Slice of handmade cake            | <b>£2.35</b> |



## SNACKS

|                |              |
|----------------|--------------|
| <b>3 items</b> | <b>£3.75</b> |
| <b>5 items</b> | <b>£4.85</b> |

- Olive oil bread sticks with hummous
- Hand-cut potato and vegetable crisps
- BBQ crackers
- Smoked almonds
- Garlic and parsley bruscettini
- Wasabi peas
- Spanish olives and caper berries
- Luxury mixed nuts
- Cheddar and smoked paprika straws
- Paprika nuts
- Japanese mixed crackers
- Mini pretzels
- Parmesan bites
- Salsa crostini
- Tomato and basil savouries

**Kindly note that all prices quoted are per person and are exclusive of VAT**



# BREAKFASTS

## BREAKFAST ITEMS

**All of these breakfast items include tea and coffee:**

- Seasonal fruit bowl (1 ½ pieces) **£3.80**
- Seasonal fruit platter **£4.95**
- Mini Viennoiserie (2 per person) **£4.20**
- Large baked fresh croissants **£4.20**
- Mini assorted bagels with preserves (2 per person) **£3.95**
- Cut seasonal fruit & berries, Greek yoghurt & honey **£4.75**



## BREAKFAST SOFT ROLL & BAGEL SELECTION

**Each item £4.75**  
**Or served with tea and coffee £5.75**

- Lincolnshire sausage or crispy streaky smoked bacon in a roll
- Smoked salmon & smashed avocado bagel
- Free range scrambled egg & mushroom in sourdough bap
- Mature cheddar & slow roasted tomato croissant



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# BREAKFASTS

## SET BREAKFASTS

### Traditional English breakfast

Cumberland pork sausage, sweet cure back bacon, sautéed mushrooms, grilled plum tomato, baked beans, free-range egg selection, black pudding and potato hash.

Served with filter coffee, organic tea and infusions, sourdough toast, home-made ketchup and brown sauce

### Continental breakfast

Mini pastries, croissants and sourdough crusty bread, preserves & spreads, sliced cheese & charcuterie and Greek yoghurt and honey.

Served with filter coffee, organic tea and infusions

### Healthy breakfast 1

Seasonal fruit platter, smoked salmon on soda bread and bircher muesli with honey & walnuts.

Served with tea and coffee and freshly squeezed orange juice or juice of the day

### Healthy breakfast 2

Seasonal fruit platter, smoked salmon on soda bread and poached free-range eggs & roast tomato on sourdough.

Served with tea and coffee and freshly squeezed orange juice or juice of the day

## BREAKFAST CANAPÉS (minimum order 10 people)

|               |                             |               |
|---------------|-----------------------------|---------------|
| <b>£13.50</b> | <b>3 canapés per person</b> | <b>£9.95</b>  |
|               | <b>4 canapés per person</b> | <b>£12.20</b> |
|               | <b>5 canapés per person</b> | <b>£13.95</b> |

### Tea and coffee included

- Cheese, potato & chive omelette
- Wild mushroom & thyme tarts
- Scones with spinach & scrambled egg
- Smoked salmon en croûte
- Kipper paté on toasted brioche
- Smoked haddock kedgeree tart
- Melted cheddar cheese & ham toastie
- Crostini of salami & onion marmalade
- Mini croissant filled with honey-glazed cocktail sausage

**£9.95**

**£10.75**



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# WORKING LUNCHES

## CLASSIC DELI LUNCH (min. order 6 people) £13.50

The following is a **sample menu selection** which includes one-and-a-half rounds of sliced white and malted brown bread sandwiches, hand-cut potato crisps and a bowl of seasonal fruit

**Meat:** Chicken Caesar salad; red tractor chicken, chorizo & roast peppers; pastrami, tomato, spinach, mustard & gherkin; and BLT - sweetcure bacon, lettuce & tomato

**Fish:** Line caught tuna with capes & red onion; roasted salmon, tomato, chilli & dill mayonnaise; and prawn Marie rose & iceberg lettuce

**Vegetable:** Wensleydale, plum chutney & cream cheese; free-range egg, mayonnaise and cress; and smoked paprika hummous with chargrilled vegetables

## PREMIUM DELI LUNCH (min. order 6 people) £14.75

The following is a **sample menu selection** which includes 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

**Meat:** Rare roast beef, rocket, sour cream & horseradish; pastrami & dill pickle with mustard mayonnaise on rye; smoked blackwell Farm gammon & orchard apple chutney; chicken, crispy bacon & avocado salad; and roast chicken with tarragon & lime mayonnaise

**Fish:** Smoked salmon & crayfish with watercress & lemon mayonnaise; king prawns with citrus yoghurt & rocket salad; flaked tuna, red peppers, pesto mayonnaise & rocket; and prawn, mayonnaise & cucumber

**Vegetable:** Somerset brie with red onion & cauliflower marmalade; cave aged cheddar, cucumber, tomato & pickle; and hummous with carrot & coriander salad



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# WORKING LUNCHES

## GOURMET DELI LUNCH (min. order 6 people) £17.95

Our gourmet working lunch includes 2 rounds of sandwiches per person with a selection of specialist deli and Continental fillings in a variety of artisan breads.

Served with mixed Spanish olives, hand-cut potato and vegetable crisps and a fresh fruit platter.

The following is a **sample menu selection**:

- Wiltshire ham, cave aged cheddar & red onion chutney
- Hertfordshire roast beef, iceberg lettuce, caper & gherkin sour cream
- Classic club: chicken, bacon and egg with salad
- Smoked chicken and avocado with tarragon mayonnaise
- Prosciutto, basil & Laverstoke Park farm buffalo mozzarella
- Smoked salmon, horseradish sour cream & watercress on rye
- Tuna, mature cheddar & spring onion, tarragon mayonnaise
- Poached Loch Duart salmon, baby spinach, lime & dill yoghurt
- Spiced crushed chickpeas with roasted peppers and rocket salad
- Chargrilled vegetable with beetroot hummous
- Mexican mixed bean, cheddar, iceberg & tomato wholemeal wrap



## SALAD DELI LUNCH (min. order 6 people) £14.95

Served in big bowls, choose 2-3 salads from below:

- Roast organic salmon with artichoke, shaved fennel & garden salad
- Seared tuna, Heirloom tomato, roast balsamic onions & fresh rocket
- Organic Sutton Hoo chicken and panzanella salad
- Thai beef and noodle salad with crispy asian slaw
- Grilled Mediterranean vegetables on lemon and marjoram cous cous
- Charred asparagus, carrot ribbons, fennel and broad beans

Includes:

- Artisan breads, balsamic & olive oil dips and unsalted butter
- Fresh cut fruit platter

**Add soup of the day**

**£2.25**



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# MEZZE STYLE MENU

Minimum order of 10 people.

**Choice of 6 items per person** **£13.95**

**Choice of 8 items per person** **£17.50**

A new healthy alternative to sandwich lunches - a mezze style selection of vegetarian dishes, with a vegan menu available upon request. **Please select half of the items from the standard selection and the other half from the premium selection.**

## Standard

- Selection of flat breads
- Pickled vegetables: carrot, radish, cucumber, cauliflower and chillies
- Crudites platter with a selection of dips
- Salad selection (red cabbage, lettuce, carrot, cucumber or onion - choice of two)
- Slow cooked cherry tomato selection marinated with herbs
- Fresh grain and vegetable super salad with herbs (*recommended*)
- Pan fried spiced mixed beans and chick peas

## Premium

- Italian cheese and vegetables bruschetta
- Stuffed vine leaves of aromatic rice
- Chickpea falafels accompanied with a variety of dips
- Mixed herb and broccoli frittata
- Mediterranean cheese and olives served with flat bread
- Beetroot, roasted pepper or spinach hummous with vegetable crudités
- Crispy filo roll filled with spinach and ricotta and served with a herb infused oil

**Extra standard item** **£2.00**

**Extra premium item** **£2.95**



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# FINGER BUFFETS

## BUFFET ITEMS (min. order 15 people)

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

|                           |               |
|---------------------------|---------------|
| <b>3 items per person</b> | <b>£16.95</b> |
| <b>4 items per person</b> | <b>£19.25</b> |
| <b>5 items per person</b> | <b>£21.50</b> |

Once you have selected how many items you would like, the chefs will select the items using seasonal favourites. 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.

| <b>Meat</b>   | <b>Fish</b>  | <b>Vegetable</b>  | <b>Dessert</b>                           |
|---|--|---|--|
| West Indian jerk chicken with lime mayonnaise (H)     | Salt and pepper squid with lemon mayonnaise (H)            | Bocconcini and sunblushed tomato arrancini (H)                | Peanut butter and chocolate brownies (C) |
| Peppered beef skewers, coriander and sea salt (H)     | Smoked haddock fish cake with crème fraîche (H)            | Mushroom, tomato and smoked applewood burger, shallot jam (H) | Mini passion fruit tartlets (C)          |
| Bread covered with spiced lamb kofta with yoghurt (H) | Bite sized fish & chips with mushy peas (H)                | Leek and Cheshire cheese tarts (H)                            | Salted caramel profiteroles (C)          |
| Spicy mini chorizo sausages (C)                       | Chive smoked salmon, sourdough croûte (C)                  | Confit cherry tomato and goat's cheese crostini (C)           | Lemon curd doughnuts (H)                 |
| Parma ham-wrapped asparagus with balsamic glaze (C)   | Confit salmon, roasted squash and hollandaise tartlets (C) | Vegetable & wasabi nori rolls (C)                             |  |
| Mini Scotch eggs (C)                                  |  | Chicory, globe artichoke, walnut and picos blue cheese (C)    |  |

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# FINGER BUFFETS

## SET FINGER BUFFETS (min. order 15 people) £19.95

**All served with a fresh cut fruit platter.** Choose a themed menu from the selection below or call us to arrange a bespoke offer:

### Best of British

Sandwiches on white, whole meal and granary bread (1 round):

- Free-range egg & cress, smoked Scottish salmon & cream cheese
- Coronation chicken with flaked almonds
- Prawns and watercress mayonnaise
- Thick sliced British gammon and English mustard
- Roast beef and horseradish
- Cheddar, tomato and sweet pickle

Mini chicken and leek pie

Quail, pork and apricot Scotch egg with grain mustard mayonnaise

Asparagus, pea and pine nut tartlets

Home-made lemonade

### Middle Eastern Mezze

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

Griddle lamb skewers, fattoush salad

Grilled chicken, sumac and pomegranate

Smoked aubergine with garlic

Prawn, chorizo, butterbean and roast red onion salad

Tabbouleh salad

Cauliflower falafels with yoghurt and mint

Falafel with red pepper tahini

Iced raspberry and 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 with ranch dressing

Jerk spiced chicken, spring onion & scotch bonnet mayonnaise

Red onion bhajis with chilli & coriander



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# FORK BUFFETS

Our chefs will present you with a selection of two main, one of which will be a vegetarian option, a mix of three salads/sides and one dessert using seasonal favourites where possible. However, if you would like to hand-pick your menu please advise your coordinator. Below are some examples of our typical menus:

## **HOT FORK BUFFET** (min. order 20 people)     **£26.50**

### **Hot meat**

Breaded pulled lamb shoulder, truffle mixed bean, chive and parsley liquor  
Rolled chicken ballotine, sautéed diced potatoes and tarragon hollandaise  
Slow cooked chin of beef, roast carrots, watercress and peppercorn sauce

### **Hot fish**

Loch Duart salmon, pine nut and rocket pesto with avocado purée  
Mussels and cod coconut & tamarind curry  
Herb crusted market fish, minted new potatoes and chive cream sauce

### **Hot vegetarian**

Warm fregola salad, spiced cauliflower, saffron and olive dressing  
Charred courgettes, cauliflowers, gruyère sauce, toasted almonds and golden raisins  
Gnocchi, summer vegetables and slow roast vine cherry tomatoes

## **COLD FORK BUFFET** (min. order 20 people)     **£23.50**

### **Cold meat**

Pressed corn-fed chicken and tarragon terrine, onion chutney and brioche toast  
Jerk rubbed sirloin of beef, rice pea cake and fried plantain  
Slow cooked ham hock salad, honey mustard and dressing

### **Cold fish**

Platter of smoked fish, escabeche of vegetables and tortillas  
Bruschetta of flaked crayfish, heritage tomatoes and gremolata  
Classic tuna Niçoise

### **Cold vegetarian**

Piedmont peppers, feta and fennel  
Flatbread hummous and vegetables with charred bread  
Caramelised onion and mature cheddar quiche, gooseberry relish

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# FORK BUFFETS

Salads, hot sides and dessert items for the hot or cold buffets

## Salads

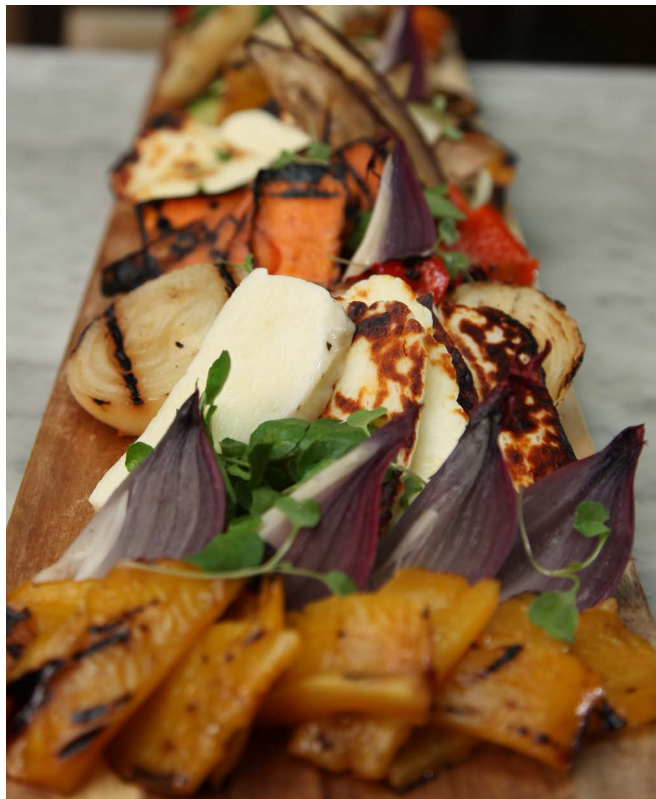
Mixed seasonal leaves  
Mixed tomato, cucumber, red onion & mint  
Roast cauliflower & chilli dressing  
Fennel, broad bean salad with  
shaved Pecorino and pine nuts

## Hot side dishes

Roast new potatoes Lyonnaise style  
Buttered winter vegetables  
Braised pilaf rice  
Asparagus, peas and purple kale

## Desserts

Mini chocolate tarts  
Raspberry ripple eclairs  
Caramelized apricot crumble cake, vanilla  
crème anglaise  
Sticky toffee pudding and toffee sauce



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# AFTERNOON TEA

## THE FULL CLASSIC (min. order 10 people) £21.95

**Pot of organic specialty teas and infusions or coffee**

### **Finger sandwiches**

- Duck egg, chive mayonnaise, parsley cress on toasted malted grain bloomer
- Hot smoked salmon, English asparagus, chervil mayonnaise on a chargrilled wrap
- Classic cucumber sandwich on farmhouse bread
- Mozzarella, tomato and basil on tiger bread

### **Mini scones**

- Strawberry preserve with Cornish clotted cream

### **Finger pâtisserie**

- English gooseberry and caramel fool
- Golden sultana flapjack
- Dark chocolate brownie with crème Chantilly and white chocolate crumbs
- Sticky apricot cake, Saint Clements glaze

**Home-made seasonal spritzer (non-alcoholic)**

## SCONES & PRESERVES (min. order 10 people) £10.95

A selection of sweet and savoury scones and preserves served with freshly brewed tea and coffee

### **Sweet**

- Cherry or golden raisin
- Served with gooseberry jam, clotted cream and fresh strawberries

### **Savoury**

- Wild garlic and goat cheese or cheddar and apple
- Served with tomato chutney, onion relish, dill and shallot cream



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# CANAPÉS

Minimum order of 20 portions.

**6 canapés per person                      £18.50**

**8 canapés per person                      £21.50**

Once you have selected how many items you would like, the chefs will select the canapés using seasonal favourites. However, if you would like to hand pick your menu please advise your coordinator.

Below are some examples of our options:

## **Meat**

Paté de canard, brioche, fig & cress  
Pulled corn-fed chicken, garlic  
cheese & truffle mayonnaise  
Confit lamb shoulder bonbons with  
mint sauce jelly  
Red wine braised Dexter beef &  
shallot pie

## **Fish**

Seared tuna chermoula  
Smoked salmon, crab roulade, keta  
& caviar  
Smoked mackerel, cauliflower  
purée, pickled cucumber, seaweed  
cracker  
Crayfish, pea purée and  
hollandaise tartlets

## **Vegetables**

Artichoke and confit garlic  
arrancini and truffle cream  
Welsh gougère rarebit and red  
onion jam  
Cauliflower falafel, feta, hummous,  
alfalfa sprouts  
Aubergine cannelloni, baba  
ganoush

## **Desserts**

Peanut butter & jelly white  
chocolate truffles  
Mini pistachio cake & raspberry gel  
Selection of macarons  
Toffee panna cotta in a chocolate  
shell



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# BOWL FOOD

Minimum order of 20 portions.

**4 bowls per person**

**£21.50**

**6 bowls per person**

**£27.00**

Once you have selected how many items you would like, the chefs will create a menu using seasonal favourites. However, if you would like to hand pick your menu please advise your co-ordinator. Below are some examples of our options:

## **Hot meat**

Free-range corn-fed chicken, wild mushroom, braised rice and butter sauce

Rosemary roast rump of lamb, pomme purée, garden peas and jus

Maple glazed pork belly, Pomme Anna, caramelised apple purée and pork liquor

## **Cold meat**

Roast sirloin of beef, shallot purée, broad beans and rosemary jus

Persian marinated pork, sweet potato, pickled carrots, Tahini yoghurt

Poached Sutton Hoo chicken, chorizo, butter bean and roasted tomato hollandaise

## **Hot fish**

Marsala spiced salmon, sweet & sour chickpeas, red onions and yoghurt

Prawn Penang curry with sticky jasmine rice

Roasted market fish, pomme purée, seared vegetables and chive beurre blanc

## **Cold fish**

Seared tuna Niçoise, crispy noodles and mixed vegetables

Poached salmon, courgette ribbons, crushed minted peas

Teriyaki mussels, pak choi and sesame seeds



## **Hot vegetables**

Wild mushroom, tarragon risotto and parmesan shard

Paneer Madras, basmati rice, yoghurt dressing

Breaded halloumi, fruit couscous and roast cherry tomato fondue

## **Cold vegetables**

Roasted vine tomatoes, borlotti bean, olives and roast balsamic onions

Korean bibimbap, soft boiled egg with chilli dressing

Harissa roasted cauliflower, cracked wheat and apricot

## **Desserts**

Roast pears, blackberry sauce, toasted quinoa crumble & yoghurt  
spring eton mess

Steamed chocolate sponge, chocolate sauce and orange cream

**Kindly note that all prices quoted are per person and are exclusive of VAT**



# FINE DINING

Minimum order of 15 portions.

**3 courses**

**£47.50**

**4 courses**

**£51.00**

Once you have selected how many courses you would like, the chefs will create your menu using seasonal ingredients where possible. Please select from the following:

## Starters

Confit salmon, watercress purée, pickled fennel, beetroot textures  
Breaded ham hock, cauliflower purée, roasted root vegetables  
Terrine of pulled corn-fed chicken, artichoke, truffle and crispy skin croûte  
Crab and lobster ravioli with lemon rocket butter  
Heritage carrot, olive, avocado and basil focaccia croûte  
Caramelised onion and pea tart with wild mushroom and truffle

## Mains

Scottish twenty-one-day aged filled steak, ox cheek ravioli, breaded cauliflower, carrot textures and madeira jus  
Thyme marinated belly of pork truffle potato, pan-fried spinach, and wild mushroom bean cassoulet sherry cream  
Ballotine of corn-fed watercress chicken, confit bonbon, creamed leek and sauce hollandaise  
Seared market fish, shell fish croquette and spinach pearl barley  
Goats cheese pine nut cannellini with caper sage butter  
Thyme risotto, buttered wild mushrooms and crispy soft duck egg

## Desserts

Hazelnut caramel & orange mousse cake and malt ice cream  
Spiced peach ginger crumble, raspberry sabayon and iced yoghurt  
Lemon tart, citrus glaze, raspberry gel and crispy sugar shard  
Rich chocolate orange tart, toffee dates in earl grey syrup, spiced cream

## Cheese

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

**Kindly note that all prices quoted are per person and are exclusive of VAT**



# DRINKS

## DRINKS PACKAGES

|                |               |
|----------------|---------------|
| <b>2 hours</b> | <b>£23.50</b> |
| <b>3 hours</b> | <b>£29.50</b> |
| <b>4 hours</b> | <b>£35.00</b> |
| <b>5 hours</b> | <b>£40.50</b> |
| <b>6 hours</b> | <b>£46.50</b> |

Our drinks packages include unlimited:

- House red, white and rosé wine
- Selection of bottled beers
- Selection of fruit juices
- Still and sparkling mineral water

If you would like to **upgrade your package** to include jugs of Pimm's, Prosecco or a selection of spirits add £11.00 per person.



## DRINKS RECEPTION

Do you fancy a drinks reception at the end of your event?

### **1 hour cheese and wine reception** **£22.50 per person**

To include a selection of cheeses, biscuits, chutney, fruit, celery, house wine, mineral water and juices

### **1 hour canapés & nibbles reception** **£26.00 per person**

To include 2 canapés and 2 nibbles and unlimited drinks (minimum order 20 guests)



**Kindly note that all prices quoted are per person and are exclusive of VAT**

# WINE LIST

## HOUSE WINES

### White

|   |        |
|---|--------|
| Spinnaker Blend 2018 (Galicia, Spain)                       | £15.95 |
| Three Choirs Classic White Blend 2018 (Gloucester, England) | £16.60 |

### Red

|   |        |
|---|--------|
| Solano Tinto 2018 (Galicia, Spain)                        | £15.95 |
| Three Choirs Classic Red Blend 2018 (Gloucester, England) | £16.60 |

### Rosé

|  |        |
|--|--------|
| La Loupe Carignan Rosé 2018 (Pays d'Oc, France)            | £16.60 |
| Three Choirs Classic Rosé Blend 2018 (Gloucester, England) | £16.60 |

## WHITE WINE

|   |        |
|---|--------|
| Rocca Trebbiano 2018 (Puglia, Italy)                          | £17.50 |
| The War Horse Chenin Blanc 2018 (Stellensbosch, South Africa) | £17.75 |
| Clef D'argent Sauvignon Blanc 2018 (France)                   | £18.10 |
| Les Peyrautins Chardonnay IGP 2018 (Pays d'Oc, France)        | £18.50 |
| Arbos Organic Pinot Grigio 2018 (Sicily, Italy)               | £18.75 |
| Clarence Rive Sauvignon Blanc 2018 (Marlborough, NZ)          | £22.75 |
| Picpoul De Pinet, Domaine Morin 2016 (France)                 | £24.75 |

## ROSÉ WINE

|   |        |
|---|--------|
| Il Narratore Pinot Grigio Rosato 2018 (Italy)   | £20.50 |
| La Source Reserve Rosé 2018 (Pays d'Oc, France) | £17.95 |

## RED WINE

|   |        |
|---|--------|
| Rocca Sangiovese 2018 (Puglia, Italy)               | £17.50 |
| Frunza Pinot Noir 2019 (Romania)                    | £17.95 |
| Sotherton Shiraz 2018 (S.E. Aus. Australia)         | £18.95 |
| Maison de la Paix Carignan 2017 (Pays d'Oc, France) | £19.95 |
| El Buzo Pinot Noir 2018 (Valle de la Leyda, Chile)  | £21.50 |
| Montepulciano Era 2018 (Abruzzo, Italy)             | £22.50 |
| Lacrimus Rioja 2017 (Spain)                         | £23.50 |
| Los Medanos Malbec 2018 (Mendoza, Argentina)        | £26.50 |

## SPARKLING WINE

|  |        |
|--|--------|
| Vina Vispo Frizzante NV (Italy)                      | £21.50 |
| Toca Cava, Brut NC (Spain)                           | £23.50 |
| Prosecco Bedin Brut NV (Italy)                       | £24.50 |
| Three Choirs Classic Cuve NV (UK)                    | £37.50 |
| Champagne Derichbourg Cuvee de Reserve Brut (France) | £38.50 |
| Champagne Pol Roger White Foil NV (France)           | £65.00 |

## BAR DRINKS

|  |       |
|--|-------|
| Becks Beer 275ml, Peroni 330ml                             | £3.30 |
| Draught Beer: Regen'ts Classic, London Pride, Cornish Gold | £4.50 |
| Spirit & mixer   | £3.95 |
| Premium spirit & mixer                                     | £4.35 |
| Soft drinks  | £2.30 |

*Our co-ordinators are happy to assist you in pairing food and wines,  
or source alternative wines should you require.*

**Kindly note that all prices quoted are per person and are exclusive of VAT**



# IN-HOUSE CATERER

## VACHERIN

Vacherin was founded in 2002 and have delighted in doing things differently, to bring a completely fresh approach and revel in continuing to break new ground. We encourage creativity and by doing so we attract staff who want to be the best and work for the best.

Our clients come first, and we focus on food, people and fun to create very special service offers. We bring a different flavour and a personal touch. Our team have a wealth of experience having worked in some of the world's greatest venues. The seasonal menu for Spring and Summer 2020 celebrates delicious, seasonal ingredients from a selected list of local suppliers who we work closely with to ensure their values align with our own and their produce is of the highest quality.

Dietary requirements are always something we bear in mind so speak to us about it and we will work with your specific needs and requests.

Simon William-Smith  
*General Manager*





REGENT'S

| Conferences  
& Events

## CONTACT US

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