

Working lunches min. order 6 portions

All prices are exclusive of VAT

Classic deli lunch

£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	FISH	VEGETABLE
Chicken Caesar salad	Line caught tuna with capers & red onion	Wensleydale, plum chutney & cream cheese
Red Tractor , chicken, chorizo & roast peppers	Roast salmon, tomato, chilli & dill mayonnaise	Free range egg mayonnaise & cress
Norfolk turkey, tomato, spinach, red onion chutney	Prawn Marie Rose and iceberg lettuce	Smoked paprika hummus with chargrilled vegetables

Premium deli lunch

£14.75

The following is a **sample menu selection** which includes one-and-a-half rounds of a selection of deli fillings in Continental and farmhouse breads, wraps, rolls and bagels, served with hand-cut potato or vegetable crisps and a fresh cut fruit platter.

MEAT	FISH	VEGETABLE
Rare roast beef , rocket, sour cream & horseradish	Smoked salmon and crab with watercress & lemon mayonnaise	Somerset brie with red onion and cranberry marmalade
Pastrami, and dill pickle with mustard mayonnaise on rye	Crayfish with citrus yoghurt & rocket salad	Cave aged cheddar, cucumber, tomato & pickle
Smoked Blackwell Farm gammon and orchard apple chutney	Flaked tuna ,red peppers, pesto mayo & rocket	Hummus with carrot & coriander salad wrap
Chicken, crispy bacon and avocado salad	Prawn mayonnaise and cucumber	
Roast chicken with tarragon & lime mayonnaise		

IF YOU WANT SPECIFIC SANDWICH FILLINGS FOR YOUR EVENT PLEASE CONTACT THE CONFERENCE OFFICE



REGENT'S
Conferences & Events

Working lunches minimum order 6 portions

Gourmet deli working lunch

£17.95

Our '**gourmet working lunch**' allows for 2 rounds 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.

Choose 4 sandwiches from the selection below

- Wiltshire ham, cave aged cheddar & red onion chutney
- Herefordshire roast beef, iceberg, caper & gherkin sour cream
- Classic club – turkey, 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 [open sandwich]
- Tuna, mature cheddar & spring onion, tarragon mayonnaise
- Poached Loch Durat salmon, new season asparagus, lime & dill yogurt
- Spiced crushed chickpeas with roasted peppers and rocket salad (open sandwich)
- Chargrilled vegetable with beetroot hummus (open sandwich)
- Mexican mixed bean, cheddar, iceberg, tomato, whole-meal wrap

Salad working lunch

£14.95

Served in 'big bowls'; choose 2-3 salads for parties of 6 or more

- Roast organic salmon with Asparagus and shaved fennel salad
- Seared Tuna, Heirloom tomato, roast balsamic onions & rocket
- Organic Sutton Hoo chicken , panzanella salad
- Thai beef and noodle salad with crispy Asian 'slaw
- Grilled Mediterranean vegetables on lemon and marjoram cous-cous
- Roast beetroot, spiced carrot & apple, dill & lime dressing
- Artisan breads, balsamic & olive oil dips and unsalted butter
- Fresh cut fruit platter

Add soup of the day

£2.95

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