

Working lunches min. order 6 portions

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
Pastrami, tomato, spinach, mustard & gherkin	Prawn Marie Rose & iceberg lettuce	Smoked paprika hummus with chargrilled vegetables
BLT – Sweet cure bacon, lettuce & tomato		

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 Pastrami & dill pickle with mustard mayonnaise on rye Smoked Blackwell Farm gammon & orchard apple chutney Chicken, crispy bacon & avocado salad Roast chicken with tarragon & lime mayonnaise	Smoked salmon & crayfish with watercress & lemon mayonnaise King prawn with citrus yoghurt & rocket salad Flaked tuna, red peppers, pesto mayo & rocket Prawn mayonnaise and cucumber	Somerset brie with red onion and Cauliflower marmalade Cave aged cheddar, cucumber, tomato & pickle Hummus with carrot & coriander salad

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





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.

The following is a sample menu selection

Wiltshire ham, cave aged cheddar & red onion chutney

Herefordshire roast beef, iceberg, 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 (open sandwich)

Tuna, mature cheddar & spring onion, tarragon mayonnaise

Poached Loch Durat salmon dressed baby spinach lime & dill yoghurt

Spiced crushed chickpeas with roasted peppers and rocket salad (open sandwich)

Chargrilled vegetable with beetroot hummus (open sandwich)

Mexican mixed bean, cheddar, iceberg & tomato wholemeal wrap

Working lunches minimum order 6 portions

Salad working lunch £14.95

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

Roast organic salmon with artichoke, shaved fennel & garden pea 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 couscous Charred asparagus, carrot ribbons, fennel & broad beans Artisan breads, balsamic & olive oil dips and unsalted butter Fresh cut fruit platter

Add soup of the day

£2.95