



SIMPLY STUNNING VENUE IN CENTRAL LONDON

INDOOR AND OUTDOOR CONFERENCE & EVENT SPACE AVAILABLE FOR HIRE

AUTUMN 2020 - WINTER 2021 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







CONTENTS

ROOM CAPACITIES AND RATES	5
AUDIO VISUAL AND TECHNICAL SERVICES	8
DAY DELEGATE RATE	9
REFRESHMENTS AND SNACKS	10
BREAKFASTS	11
WORKING LUNCHESES	13
MEZZE STYLE MENU	15
FINGER BUFFETS	15
FORK BUFFETS	18
AFTERNOON TEAS	20
CANAPÉS	21
BOWL FOOD	22
FINE DINING	23
DRINKS	24
WINE LIST	25
IN-HOUSE CATERER	26
CONTACT US	27

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

Kindly note that all room hire prices are VAT exempt

ROOM CAPACITIES AND RATES

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
D012	48	48	30	24	30	48	£580.00
D208/206	100	100	40	50	40	100	£850.00
T004	24	NA	NA	NA	20	NA	£325.00
T005	24	24	15	12	16	24	£325.00
T010	30	30	20	16	22	30	£395.00
T011	26	26	18	14	20	26	£395.00
TUKE CINEMA	88 PAX- STAGED THEATRE						£650.00
T103	38	NA	NA	NA	30	NA	£395.00
T105	24	24	15	12	16	24	£325.00
T106	30	30	18	15	18	30	£395.00
T107	56	50	30	25	40	50	£525.00
T110	28	20	10	10	20	20	£265.00
T117	26	26	20	14	20	26	£395.00
T224	70	70	40	36	40	70	£525.00

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.

Commercial rate	£65.00
Charity rate	£62.00

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	£2.30
- Tea, coffee and biscuits	£3.00
- Tea, coffee and handmade mini cakes or mini muffins	£3.95
- Fresh juice per litre jug - orange or apple	£5.95
- Hydration juice per litre jug - orange, apple or blueberry	£3.50
- Infused juices per litre jug - cranberry and lime, pear or apricot	£6.95
- Elderflower pressé per 750ml bottle	£4.50
- Mineral water per bottle	£2.95
- Mulled wine	£5.50

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

TREATS

- American style cookie	£1.50
- Fruit skewer	£2.25
- Mince pie	£1.70
- Slice of handmade cake	£2.35

SNACKS

3 items	£3.75
5 items	£4.85

- 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



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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)

£13.50	3 canapés per person	£9.95
	4 canapés per person	£12.20
	5 canapés per person	£13.95

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) £13.75

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: New York deli with pastrami & gherkin; classic Hertfordshire chicken salad; and BLT - sweetcure bacon, lettuce & tomato

Fish: Line caught tuna with sweetcorn & cucumber; Scottish smoked salmon, lemon & dill; and prawn Marie Rose & iceberg lettuce

Vegetable: West Country mature cheddar salad; free-range egg, mayonnaise & tomato; mexican bean, mixed herb & avocado; vegan pesto artichoke & roasted vegetable; and hummous, spinach & sun blushed tomato

PREMIUM DELI LUNCH (min. order 6 people) £14.95

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:

- Confit Scottish salmon, fine green beans, roasted fennel & slow cooked cherry tomato
- Crispy pancetta, heritage tomato, basil & avocado
- Hertfordshire chicken ballotine, capers, herb potato, rocket & lemon mayonnaise
- Honey soy beef, sweet potato noodle, beansprout, pak choi & cashew nuts
- Grilled halloumi, roasted aubergines, spinach & chickpeas
- Charred asparagus, tender stem broccoli, poached egg & sourdough croûton

Includes:

Artisan breads, balsamic and olive oil dips & 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)
- Panfried 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.

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. 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. A Vegan menu is available, please contact the Conferences office and speak with one of the Event Coordinators to discuss the options.

Meat

West Indian jerk chicken with lime mayonnaise (H)
Steak and venison pies topped with parsley mash (H)
Slow cooked duck leg bon bons, herb ketchup (H)
Garden herb, ham hock terrine with piccalilli (C)
Breaded buttermilk southern fried Hertfordshire chicken (C)

Fish

Salt and pepper squid with lemon mayonnaise (H)
Smoked haddock fish cake with crème fraîche (H)
Bite sized fish & chips with mushy peas (H)
Chive smoked salmon, sourdough croûte (C)
Confit salmon, roasted squash and hollandaise tartlets (C)

Vegetable

Bocconcini and sunblushed tomato arrancini (H)
Mushroom, tomato and smoked applewood burger, shallot jam (H)
Leek and Cheshire cheese tarts (H)
Confit cherry tomato and goat's cheese crostini (C)
Vegetable & wasabi nori rolls (C)
Chicory, globe artichoke, walnut and picos blue cheese (C)

Dessert

Peanut butter and chocolate brownies (C)
Mini passion fruit tartlets (C)
Salted caramel profiteroles (C)
Lemon curd doughnuts (H)

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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 bhaji's chilli & coriander



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

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

Pressed belly of pork with honey and soy & asian greens
Rolled duck ballotine, sautéed diced potatoes, & tarragon hollandaise
Slow cooked venison, roast carrots, watercress and winter berry jus

Hot fish

Loch Duart salmon, filo parcels with tomato & spinach fondue
Mussels and cod coconut & tamarind curry
Pan-fried market fish, potato purée, vine tomato, cream leek & truffle sauce

Hot vegetarian

Warm fregola, roasted winter root vegetable pie with creamed mash
Wild mushroom stroganoff with truffle and fragrant rice
Gnocchi, winter vegetables and slow roast vine cherry tomatoes

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

Cold meat

Pressed Guinea fowl and tarragon terrine, onion chutney and brioche toast
Jerk rubbed sirloin of beef, rice pea cake and fried plantain
Slow cooked ham hock salad with honey mustard 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

- Free-range egg, chive mayonnaise, parsley cress on toasted malted grain bloomer-
- Line caught tuna, chervil mayonnaise on a chargrilled wrap
- Roast beef and horseradich
- Classic mature cheddar and pickle on granary
- Grated carrot tomato and lettuce and vegan mayonnaise

Mini scones

- Strawberry preserve with Cornish clotted cream

Finger pâtisserie

- English gooseberry and caramel fool
- Golden flapjack
- Classic carrot cake with butter icing
- 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 savory 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



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

CANAPÉS

Minimum order of 20 portions.

4 canapés per person	£15.40
6 canapés per person	£17.50
8 canapés per person	£21.50

Once you have selected how many items you would like, the chefs will select the canapés using seasonal favorites. However, if you would like to hand pick your menu please advise your coordinator. A Vegan menu is available, please contact the Conferences office and speak with one of the Event Coordinators to discuss the options.

Below are some examples of our options:

Meat

Paté de canard, brioche, fig & cheese
Pulled Guineafowl, garlic cheese & truffle mayonnaise
Confit orange duck leg bonbons with cherry dip
Red wine braised venison & 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 macaroons
Toffee panna cotta in a chocolate shell



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BOWL FOOD

Minimum order of 20 portions.

4 bowls per person

£19.95

6 bowls per person

£27.50

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

Hot meat

Free-range guinea fowl, wild mushrooms, truffle mash and caper butter sauce

Breaded confit duck leg with carrot orange thyme purée

Slow cooked belly of pork with confit cherry tomato and smoked apple

Cold meat

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

Pressed ham hock terrine, sweet potato, pickled carrots and tahini yoghurt

Smoked duck breast, 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, garden spinach 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, stroganoff with wild rice and truffle

Winter pearl barley wellington with creamed leeks

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 roast cauliflower, cracked wheat and apricot

Desserts

Roast pears, blackberry sauce, toasted quinoa crumble & yoghurt

Autum Eton mess

Steamed chocolate sponge, chocolate sauce and orange cream

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FINE DINING

Minimum order of 15 portions.

3 courses

£44.75

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. Below are some examples of our options:

Starters

Celery soup with stilton panna cotta

Home-smoked Scottish salmon with horseradish

Ham hock, watercress, cauliflower and pickled vegetables

Terrine of pulled guineafowl, artichoke, truffle and crispy skin croûte

King prawn, avocado, baby gem salad and marie rose hollandaise

Heritage carrot terrine, Cerney ash goat cheese and hazelnut

Mains

Classic Scottish beef wellington, smoked onion purée and creamed mash and madeira jus

Venison loin and steamed pudding, dauphinois potato, parsnip purée, winter greens and juniper jus

Breaded confit duck leg, pan fried breast, fondant potato, butternut and spinach

Roast halibut, cauliflower cheese and hazelnut pesto

Seared crispy skin salmon, dill butter croquette with wild mushrooms, king prawn and cream sauce

Roasted winter root vegetable wellington with confit cherry tomato and creamed leeks

Dessert

Hazelnut caramel 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



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DRINKS

DRINKS PACKAGES

2 hours	£23.50
3 hours	£29.50
4 hours	£35.00
5 hours	£40.50
6 hours	£46.50

Our drinks packages include unlimited:

- House red, white and rose 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 Chenin Blend 2016 (South Africa)	£15.95
Catanga Arien/Sauvignon Bio Organic Tierra Castilla 2016 (Spain)	£16.50

Red

Solano Tinto 2016 (Spain)	£15.95
Catanga Tempranillo Bio Organic Tierra Castilla 2016 (Spain)	£16.50

Rosé

La Loupe Carignan Rosé 2016 (France)	£15.95
Catanga Rosé Bio Organic Tierra de Castilla 2016 (Spain)	£16.50

WHITE WINE

Rocca Trebbiano 2017 (Italy)	£17.50
<i>Fruit, almond, shelfish</i>	

Rioja Blanco Viura Verdejo Fincas de Azabache 2016 (Spain)	£17.75
<i>Lemon, green apple, white peach</i>	

Clef D'argent Sauvignon Blanc 2017 (France)	£18.00
<i>Gooseberry, green fruit, rich fish</i>	

Rhanleigh Chardonnay 2018 (South Africa)	£18.00
<i>Lime, vanilla, chicken</i>	

Galassia Garganega Pinot Grigio 2017 (Italy)	£18.50
<i>Fresh, lemon, salad</i>	

War Horse Chenin Blanc 2017 (South Africa)	£19.50
<i>Apple, pear, canapés</i>	

Picpoul De Pinet Domaine Morin 2016 (France)	£21.50
<i>Green apple, lime, dry</i>	

ROSÉ WINE

Il Narratore Pinot Grigio Rosato 2017 (Italy)	£20.50
<i>Other beers available on request (10 day notice needed)</i>	

Spirit & mixer

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

RED WINE

Sangiovese 2017 (Italy)	£17.50
<i>Cherries, spice, dark chocolate</i>	

Cosmina Pinot Noir 2017 (Romania)	£18.00
<i>Red berries, soft, charcuterie</i>	

Rhanleigh Cabernet Sauvignon 2017 (South Africa)	£18.50
<i>Blackberries, plum, roast beef</i>	

Sotherton Shiraz 2016 (Australia)	£19.95
<i>Blackcurrant, vanilla, BBQ</i>	

Valcheta Malbec 2016 (Argentina)	£21.50
<i>Tabacco, leather, smokehouse</i>	

Lacrimus Rioja 2017 (Spain)	£22.50
<i>Oak, charry, pork</i>	

SPARKLING WINE

Vina Vispo Frizzante NV (Italy)	£20.50
Cava El Pont de Ferro, Brut, NV (Spain)	£25.00
Prosecco Spumante Brut DOC NV (Italy)	£28.00
Hindleap Classic Cuvee Brut Bluebell Vineyard Estates 2014 (UK)	£37.50

BAR DRINKS

Champagne De Malherbe Brut (France)	£38.50
Champagne Pol Roger White Foil (France)	£65.00

Becks Beer 275ml, Peroni 330ml	£3.30
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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 Winter 2019-2020 celebrates delicious, seasonal ingredients from a select 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.





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| Conferences
& Events

CONTACT US

CONFERENCES@REGENTS.AC.UK

+44 (0) 20 7487 7540

REGENT'S UNIVERSITY LONDON
INNER CIRCLE, REGENT'S PARK,
LONDON, NW1 4NS