



2026

Spring/Summer menus

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Tea/coffee, biscuits and mini cakes

Minimum order 6 people.

Biscuits (v) - £1.40

Mini cakes (v) - £3.60

Tea, coffee and infusions - £3.50

Tea, coffee, infusions and biscuits (v) - £4.80

Tea, coffee, infusions and pastries (v) - £6.30

Tea, coffee, infusions and mini cakes (v) - £6.95



Main dietary abbreviation symbols: (vg) vegan (v) vegetarian

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Breakfast

Minimum order 6 people.

Breakfast rolls

Pork Cumberland sausage served in a toasted brioche roll - £5.00

Cured back bacon in a toasted brioche roll - £5.00

Fried free-range egg in a toasted brioche roll (v) - £5.00

Roasted portobello mushroom, oven-dried vine tomato and wilted spinach in a toasted vegan brioche roll (vg) - £5.00

Forman's beetroot cured salmon with lemon and dill crème fraiche in a poppy seed bagel - £7.00

Smashed avocado, vegan feta, pickled red chilli on toasted sunflower seed rye bread (vg) - £6.50

Smoked Lincolnshire poacher rarebit on sourdough topped with a fried free-range egg - £7.00

Viennoiserie and bakery

Selection of mini croissants and Danish pastries (v) - £3.00

Mature Cheddar, vine tomato and Hampshire watercress filled croissant (v) - £5.00

Mature Cheddar, honey roasted ham and pea shoot filled croissant - £5.00



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Breakfast

Minimum order 10 people.

Healthy breakfast

Carrot, orange and ginger cold press juice (vg) – £5.25

Vegan coconut smoothie pot with summer berries, coconut and nut granola (vg) – £4.50

Dried strawberry, cherry and cacao energy balls (*1 of each flavour*) (vg) – £4.50

Vanilla, maple and chia seed pot with tropical fruit salsa (vg) – £4.50

Seasonal fruit platter (vg) – £4.50

Seasonal whole fruit (vg) – £2.95

Mini fruit skewer (vg) – £3.50



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Light bites, snacks and nibbles

Minimum order 10 people.

Light bites

Dried strawberry, cherry and cacao energy balls (*1 of each flavour*) (vg) – £4.50

Vegan date, apricot and goji berry protein bar (vg) – £2.75

Corn and jalapeño savoury mini muffin (v) – £4.50

Caramelised onion, vegan parmesan and poppy seed twists (vg) – £4.25



Snacks and nibbles

Each bowl caters for 5 people. We recommend 3 options per order.

Chilli rice crackers (vg) – £3.25

Hand cut potato and vegetable crisps (vg) – £3.25

Jalapeño stuffed Gordal olives (vg) – £3.25

Tomato and smoked paprika picos (vg) – £3.25

Rosemary and sea salt nuts (vg) – £3.25

Sea salt and balsamic snack mix (vg) – £3.25

Fried and salted chilli broad beans (vg) – £3.25

Salt and pepper cashews (vg) – £3.25

Mini pretzels (vg) – £3.25

Goat’s cheese and black pepper popcorn (v) – £3.25



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Finger food

Minimum order 10 people.

Cold

Apricot, sage and free range pork sausage roll with burnt apple purée - £3.95

Potato, saffron, roasted pepper and no egg tortilla with saffron aioli (vg) - £3.95

Quinoa tartlet with whipped lovage and vegan cream cheese pesto, sundried tomato and basil cress (vg) - £3.95

Charred Mackerel on seeded croute with pickled cucumber and bronze fennel - £3.95

Ballotine of chicken with crispy chicken skin crumb, Caesar dressing and parmesan crisp - £3.95

Crab, chive and pea tart with a lemon and dill cream cheese - £3.95

Hot

Courgette, pea and mint arancini with saffron aioli (vg) - £4.75

Teriyaki salmon skewers with chilli and hot honey - £4.75

Tempura red prawns with lime and coriander kewpie mayonnaise - £4.75

Mini chorizo sausages with a smoked tomato sauce - £4.75

Buffalo chicken sliders with ranch dressing and blue cheese - £4.75

Spiced vegetable gyoza with nam jim dipping sauce (vg) - £4.75



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Working lunches

Minimum order 10 people.

Classic deli lunch – £17.95

Choose 4 options from the selection below.

Served with hand-cut potato crisps and a bowl of seasonal fruit.

Fish

Pole caught tuna and English cucumber

Sweet chilli prawn, pepper and crisp gem

Forman’s London cured smoked salmon, lemon and dill cream cheese

Meat

Honey roasted ham with an English mustard mayonnaise

Classic Regent’s BLT

Roasted chicken with pesto mayonnaise

Vegetarian/vegan

Roast pepper, spinach, vegan cream cheese and pesto (vg)

Free-range egg mayonnaise and mustard cress (v)

Kale and spinach falafel with jalapeño hummus (vg)

Premium deli lunch – £19.95

Choose 4 options from the selection below.

Served with hand-cut potato or vegetable crisps and a fresh-cut fruit platter.

Fish

Forman’s hot smoked salmon with pickled cucumber, lemon and chive crème fraiche in a multiseed bagel

Crayfish in a lemon dill mayonnaise with baby spinach, roasted red pepper and avocado granary bloomer

Tuna niçoise with sundried tomato, green beans and olives in a spinach wrap

Meat

Salt beef with wholegrain mustard mayonnaise, rocket, Emmental and pickled red onion in a mini bagel

BLT in a rustic ciabatta bread

Roasted free range chicken club with smoked garlic mayonnaise in a campagrain bloomer

Vegetarian/vegan

Mozzarella, plum tomato, roast pepper, spinach and basil seeded baguette (v)

Beetroot falafel, beetroot hummus, roasted red pepper and rocket in a beetroot wrap (vg)

Keen’s mature Cheddar with vine tomatoes and fig and ale chutney in a granary bloomer (v)

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Fork buffets

Minimum order 20 people.

Cold fork buffet - £27.50

Choose 2 proteins and 2 salads. The buffet is served with artisan bread, salad dressings and a fresh-cut fruit platter.

Salads

Fattoush salad with cos lettuce, pickled red onion, cucumber, vine tomato and pitta croutons with a sumac coconut yoghurt dressing (vg)

Niçoise salad with Cornish new potatoes, kalamata olives, green beans, shallots and soft boiled free-range eggs with a preserved lemon dressing (v)

Sweet potato salad with red and yellow peppers, red onion, radish and pomegranate with a maple lime dressing (vg)

Greek salad with cherry tomatoes, spring onion, cucumber, peppers, Greek olives and feta with an oregano vinaigrette (vg)

Tricolour of quinoa with grilled mediterranean vegetables, baby spinach and sherry vinaigrette (vg)

Classic Caesar salad with buttermilk Caesar dressing, sourdough croutons, shaved parmesan and smoked anchovies



Proteins

Lemon and thyme grilled chicken breast

Harissa roast salmon, grilled courgette ribbons

Beetroot falafel with red pepper hummus (vg)

Grilled bavette steak with green chilli chimichurri

Saffron, potato and roasted red pepper no egg frittata with a vegan saffron aioli (vg)

Oregano and lemon grilled tiger prawn skewer with a tzatziki dressing

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Fork buffets

Minimum order 20 people.

Hot fork buffet – £42.00

Choose a selection of 1 meat, 1 fish, 1 vegetarian and 1 dessert option (subject to seasonal availability). The buffet is also served with 2 seasonal choices of sides/salads, artisan breads and salad dressings.

Vegetarian/vegan

Thyme roast oyster mushroom, wilted spinach, vegan parmesan and risotto finished with spring baby vegetable and parsley oil (vg)

Crispy five spiced tofu in a black bean sauce with green pepper, spring onion, bamboo shoots and wilted bok choy (vg)

Lemon and honey glazed halloumi, butter bean stew, vegan nduja and coriander (v)

Meat

Black garlic and herb roast beef, parmesan roast parmentier potatoes and charred broccoli

Dukkha spiced lamb meatballs in a rose harissa roasted tomato sauce topped with a parsley and coriander chermoula served with saffron, rose and cardamom couscous

Chipotle grilled chicken thigh, wood-fired peppers and onions served with lime and coriander grilled corn and avocado dressing

Fish

Goan spiced cod loin with a fragrant mango, coconut and korma sauce garnished with toasted coconut and crispy shallots served with a peshwari spiced pilaf

Lemon and herb grilled salmon supreme, saffron new potatoes, green beans, gordal olives and provencal tomato dressing

Tuscan fish stew with squid, mussels and tiger prawns topped with a toasted tarragon and lemon crumb served with a wet herb polenta

Sides

Roasted rosemary and sea salt new potatoes (vg)

Smoked paprika, garlic and herb roast jacket potato wedges (vg)

Steamed sugarsnaps, mange tout, green beans in a tarragon dressing (vg)

Chilli and sesame roasted asparagus and tender stem broccoli (vg)

Roasted carrots with maple and toasted pine kernels (vg)

Grilled courgettes and peppers with vegan pesto dressing (vg)

Desserts

Dark Chocolate and caramelised banana mousse (vg)

Strawberry and basil cheesecake

Rhubarb and vanilla tart



Grazing boards

Minimum order 10 people.

All options served with artisan breads, accompanying chutneys and pickles.

Meat – £14.95

Selection of smoked and cured meats from Tempus farm

Achari salami, British bresaola, King Peter ham and spiced pork loin

Ham hock and pea terrine, Melton Mowbray pork pie and a pork, sage and apricot sausage roll served with caper berries and cornichons

Fish and seafood – £14.95

Served with pickled cucumber and capers.

Selection of smoked and cured salmon from Forman’s of London

London cure smoked salmon, beetroot cured salmon, gin and tonic cured salmon

Kedgeree scotch egg with curry mayonnaise, cod brandade and mackerel rillettes



Vegan – £12.50

Caramelised onion, chive and potato no egg tortilla with a black olive tapenade, Moroccan spiced falafel with harissa spiced hummus, dolmades, chilli spiced Padrón peppers and patatas bravas served with baba ghanoush, chilli stuffed olives and balsamic onions

Cheese – £14.95

Selection of British cheeses

Baron Bigod, Driftwood goat’s cheese, Westcombe Cheddar and Tunworth served with Neal’s Yard artisan crackers, Paul Rhodes sour fruit and nut loaf, chutneys and pickles



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Afternoon tea

A selection of homemade artisan finger sandwiches, freshly baked scones with clotted cream and preserves, and a variety of seasonal mini cakes. Served with a selection of fairly traded teas, coffee and elderflower & berry fizz.

Minimum order 10 people.

£29.95

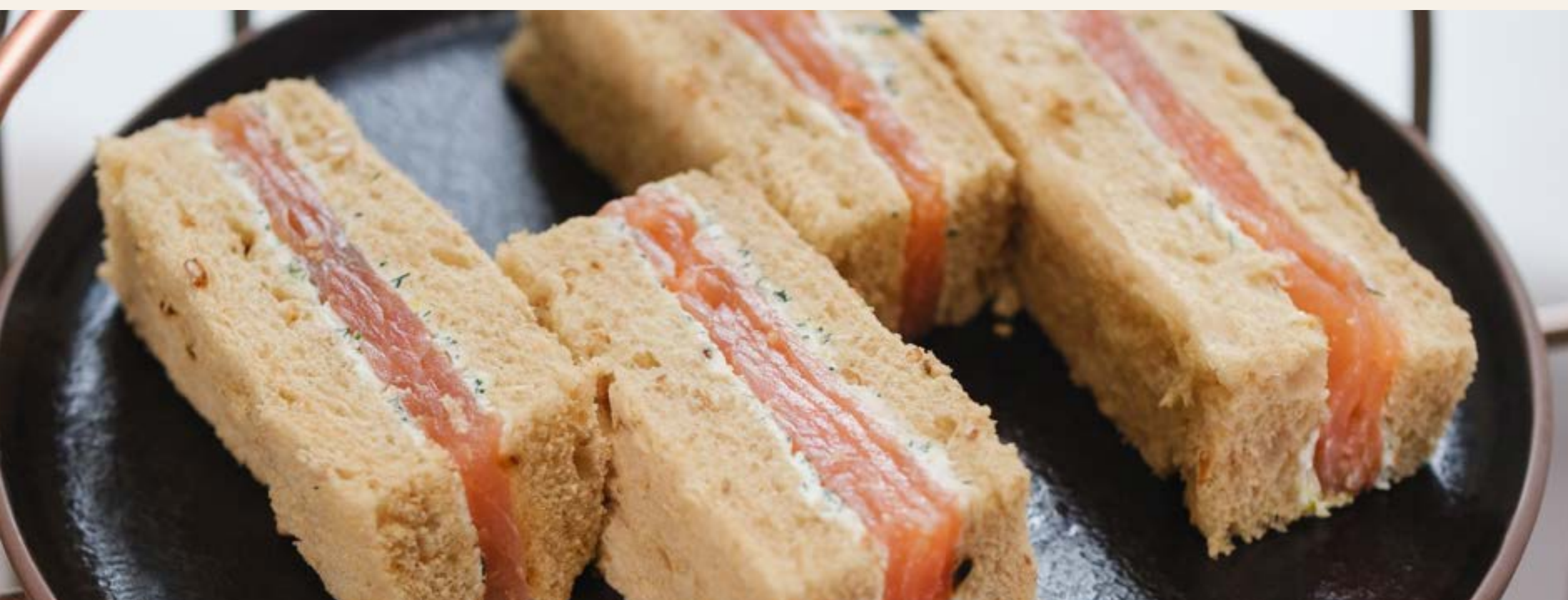
Sandwich selection

Free-range egg mayonnaise and watercress

Forman's London cured salmon with lemon and dill cream cheese

Vegan cream cheese with chive, mint, dill and cucumber

Honey roast ham with English mustard mayonnaise



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Canapés

Minimum order 20 people.

4 items – £21.50

6 items – £30.50

Meat

Free range coronation chicken on mini nigella seed naan bread with mango chutney

Chipotle beef shin taco with green pico de gallo, pickled chilli

Chicken and semi-dried tomato sausage roll, tarragon aioli

Cumberland pork, onion and sage sausage rolls with burnt apple sauce

Ibérico ham and cheese bonbon

Five spice confit duck with a crispy wonton and plum and ginger compote

Fish

Smoked Scottish mackerel rilette with horseradish cream, caviar and dill blini

Forman’s salmon and dill cream cheese roulade, rye toast with keta caviar and bronze fennel

Prawn and avocado maki rolls with pickled ginger and wasabi emulsion

Thai crab fishcake, nuoc cham dipping sauce

Baked new potatoes, smoked trout with crème fraîche and caviar

Seaweed cured sea trout with soy, ginger and sesame in a charcoal cone with trout caviar



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Canapés

Minimum order 20 people.

4 items – £21.50

6 items – £30.50

Vegetarian/vegan

Whipped vegan cream cheese with truffle and chervil croustade (vg)

Courgette, pea and mint arancini with saffron aioli (v)

Pea, spinach and goat’s curd tart with pea shoots (v)

Mature Cheddar scone filled with fresh fig chutney (v)

Sweetcorn and chilli fritters with avocado purée (vg)

Black olive, smoked sundried tomatoes and poppy seed palmier (vg)

Desserts

Hazelnut and caramel macaron

Strawberry and lime tart (vg)

Rhubarb cheesecake tart

White chocolate key lime pie



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Bowl food

Minimum order 20 people.

4 bowls – £31.50

6 bowls – £43.20

Meat

Pressed pork belly with apple purée, shaved fennel and cider vinaigrette

Braised neck of Herdwick lamb biriyani with a date and tamarind chutney and crushed poppadoms

Hong Kong style crispy chicken with puffed egg and spring onion fried rice and crispy seaweed

Poached chicken ballotine, little gem lettuce, focaccia croutes, lemon and tarragon dressing

Roast beef, semi dried plum tomato, mizuna, pickled shallot, shaved parmesan, sherry vinaigrette

Fish

Beer battered cod bites, triple cooked chips, mint and mushy pea purée with a chunky tartare sauce

Coconut crusted prawn pad Thai with wilted bok choy, water chestnuts and crushed prawn crackers

Torched and soused mackerel with smoked cucumber, horseradish and dill potato salad

Teriyaki salmon, jasmine rice, grilled spring onion, micro shiso and sesame ginger dressing

Crayfish cocktail, spiced bloody Mary sauce with confit tomato, pickled gherkins, baby gem, micro dill and lemon gel



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Bowl food

Minimum order 20 people.

4 bowls - £31.50

6 bowls - £43.20

Vegetarian/vegan

Vine tomato, bocconcini and basil salad with rocket and a seeded super green pesto (v)

Paneer, vegetable and tarka dahl curry with crispy onion bhaji and Bombay mix (v)

Shiitake mushroom gyoza, mushroom rice, porcini mushroom broth, pickled mooli and wasabi cracker (vg)

Summer vegetable and black garlic giant cous cous, vine cherry tomato and tarragon dressing with basil oil (vg)

Sesame crusted tofu with sticky jasmine rice, pickled carrots, soybeans and spiced katsu sauce (vg)

Desserts

Rhubarb and coconut crumble (vg)

White chocolate, raspberry and rosemary choux

Caramel, milk and dark chocolate mousse

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Fine dining

Minimum order 20 people.

3 courses served with coffee, artisan bread and petit fours – £72.50

Starters

House cured salmon fillet, avocado mousse, rainbow radish, pickled chillies, lime dressing

Cornfed chicken roulade, corn purée, baby corn and tarragon jus

Chargrilled English asparagus, wild garlic aioli, vegan feta crumb, split herb emulsion (vg)

Chilled cucumber gazpacho, mint vegan yoghurt, pickled cucumber and summer herbs (vg)

Crab salad, compressed apples with cucumber and chervil

Burrata with heritage tomato, yellow beans, toasted seeds and sherry vinaigrette (v)

Mains

Halibut, mussel and saffron coco beans with seaweed tuileand sea herbs

Grilled stone bass with samphire, fennel, petit fondants and split dill cream

Roast salmon, braised fennel and mussel bouillabaisse with Parisienne potatoes and rouille

Roast rump of lamb with baby spring vegetables, layered potato terrine and pinot jus

Fillet of beef with glazed heritage carrots, pomme anna, cep ketchup and black garlic jus

Pan seared chicken supreme, baby courgette, semi dried heirloom tomatoes with a light jus gras

Potato gnocchi with fresh peas, fava beans, pea emulsion, grilled baby vegetables and vegan parmesan crisp (vg)

Baby courgette, asparagus and broad bean risotto with a pecorino and micro herb salad (v)

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Select 1 starter, 1 main and 1 dessert.
Special dietary requirements catered for on request.

Desserts

Strawberry and basil cheesecake mousse

Chocolate Piña colada mousse (vg)

Popcorn and pistachio drizzle cake

Roasted white chocolate parfait with whisky vanilla gel

Three seasonal British cheeses with port and onion chutney and crisp bread crackers (v)





In-house caterer - Houston & Hawkes

At Houston & Hawkes, we're redefining your dining experience with fresh, sustainable and unforgettable food. As a proud B Corp and London Living Wage Employer, we're committed to putting people and the planet first, while delivering exceptional quality every step of the way. Whether it's crafting vibrant menus or creating welcoming spaces, everything we do is driven by passion, care and a love for what we do - and it shows in every bite.

Our mission is simple: to deliver what we promise - to eat well and have fun.

Contact us

We'd love to hear from you!

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REGENT'S

