



@TheRegentSE24



The Prince Regent

PARTY MENU 2022

STARTERS

SOUP OF THE DAY

CHICKEN LIVER PARFAIT, WITH ONION MARMALADE AND TOASTED CIABATTA
SPINACH, TOMATO AND CHEDDAR QUICHE WITH ROCKET
HOME CURED GRAVALAX WITH DILL AND MUSTARD
PEA, BROAD BEAN, FETA AND ROCKET SALAD

MAIN COURSES

COQ AU VIN WITH MASH POTATO AND GREEN BEANS
WILD MUSHROOM RISOTTO WITH PARMESAN
PAN FRIED SALMON, WARM CRUSHED POTATO SALAD WITH TOMATO, BLACK
OLIVES AND SAUCE VIERGE
BEEF BOURGUIGNON WITH CELERIAC MASH AND GREEN BEANS
CONFIT DUCK LEG, DAUPHINOISE POTATO, RED CABBAGE AND RED WINE JUS

PUDS

CRÈME BRÛLÉE

CHOCOLATE BROWNIE WITH JUDE'S PISTACHIO ICE CREAM
STICKY TOFFEE PUDDING

ENGLISH AND FRENCH CHEESE BOARD WITH HOMEMADE CHUTNEY (£3.00 SUPPLEMENT)

TWO COURSES FOR £21.50, THREE COURSES FOR £25.50
PER HEAD

PLEASE MAKE A SELECTION FROM EACH SECTION
AND E-MAIL YOUR CHOICES TO US AT
HELLO@THEPRINCEREGENT.CO.UK

PLEASE NOTE A 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS