





PARTY MENU 2024

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 (V)
BEEF BOURGUIGNON WITH CELERIAC MASH AND GREEN BEANS
GRILLED CAULIFLOWER STEAK WITH SMOKED PAPRIKA, WARM CRUSHED
POTATO, GREEN BEANS AND SALSA (V)

CONFIT DUCK LEG, DAUPHINOISE POTATO, RED CABBAGE AND RED WINE JUS PAN FRIED SALMON, WARM CRUSHED POTATO SALAD WITH TOMATO, BLACK OLIVES & SAUCE VIERGE

Puds

CRÈME BRÛLÉE
CHOCOLATE BROWNIE WITH JUDE'S PISTACHIO ICE CREAM
STICKY TOFFEE PUDDING
ENGLISH AND FRENCH CHEESE BOARD WITH HOMEMADE CHUTNEY (£3.50 SUPPLEMENT)

TWO COURSES FOR £24.95, THREE COURSES FOR £31.95 PER HEAD PLEASE MAKE A SELECTION FROM EACH SECTION AND E-MAIL YOUR CHOICES TO US AT HELLO@THEPRINCEREGENT.CO.UK

PLEASE NOTE AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO ALL BILLS NO REFUNDS ON PRE-ORDERS, UP TO 2 DAYS PRIOR TO THE EVENT