



ROOMS ON REGENT'S PARK

CHRISTMAS PARTY PACKAGES

Starting from

£73 per person (ex. VAT)

for parties of 50 – 350 guests

Deck the halls with bells and holly, it's Christmas time at Rooms on Regent's Park! Join us to celebrate the festive season and indulge in all the party trimmings. With a range of lunch, dinner and party options, the team at Room's on Regent's Park can tailor your Christmas celebrations to suit you.

Contact sales@rorp.co.uk or phone +44 (0)20 7772 6299 for more information



CANAPÉ AND BOWL FOOD

Canapé Menu

- Savoury
 - Black pudding and caraway Scotched quail egg
 - Peking duck spring roll with hoisin and orange dip
 - Smoked salmon and “Borsin” roulade topped with wasabi flying fish roe *
 - Singapore chilli prawns and sweet Mirin cucumber noodles
 - Black garlic and piquillo pepper pesto tartlets
 - Cinnamon squash, pecan and goats cheese parcels
- Sweet
 - Egg nog inspired Portuguese custard tart
 - Toasted coconut macaroon drizzled with dark chocolate
 - White chocolate Panna-cotta with sour cherry

Bowl Food Menu

- Savoury
 - Turkey and maple slider with cheesy parsnip chips topped with pancetta crumb
 - Sumac and sesame crusted slow braised lamb shoulder with preserved lemon and pomegranate buckwheat tabbouleh *
 - Hot smoked salmon, warm sweet potato, broccoli, baby spinach and whole grain emulsion
 - Thai style Devon crab salad, lime tossed vermicelli, toasted crushed peanuts and Thai style basil
 - Spinach, nutmeg and ricotta cannelloni with smoked sun-blushed cherry tomato *
 - Cola glazed heirloom baby vegetable salad with purple basil leaves and shallot and hazelnut stuffing crumb
- Sweet
 - Basil Panna-cotta with raspberry compote and white chocolate pebbles
 - Ginger and squash pudding topped with orange salted caramel and fromage fraise *
 - Black forest trifle



FORK BUFFET MENU

Fork Buffet Menu

- Main Course Options (choice of 2)
 - Molasses of Pineapple glazed gammon
 - Crispy skin slow roasted Norfolk turkey breast
 - Dill and verjuice poached Atlantic salmon
 - Round courgettes stuffed with sage,* onion and duqqa
 - Accompaniments:
 - Turkey Gravy
 - Homemade spiced cranberry sauce
 - Dill and caper Crème Fraiche
 - Labneh and Selection of mustards
- Sides and Salad Table
 - Traditional mixed roast potatoes
 - Orange and Lescure-butter braised cabbage
 - Fine green bean, dried cranberry and toasted almonds
 - Chicory, shaved fennel, green olive and redcurrants
 - Rainbow cherry tomato, Spanish onion and basil
 - Tossed winter leaves
- Desserts and Cheese Table (choice of 3)
 - Traditional Christmas pudding with brandy whipped cream butter and vanilla custard
 - Mango trifle with passion fruit and coconut macaroon crumbs
 - Seasonal fresh fruit platter
 - British cheese with chutneys, fresh seasonal fruit, cornichons, balsamic baby onions, fresh stone-baked bread and oatcakes (£4.50 pp supplement)



We are happy to customize food and drink menus to fit any requirements.

* Prices do not include VAT.

PRIVATE DINING MENU

Private Dining Menu

- Entree
 - Duck and Cognac parfait, pickled cherries, brioche and cornichons
 - Salmon, chive and crème fraiche mousse, fried capers, salted beetroot and basil lavash *
 - Colston Basset Stilton stuffed baked figs, roasted hazelnuts, Vincotto, radicchio and watercress
 - Ham hock and garden pea soup, parmesan marshmallow and mint *
- Main Course
 - Parma ham wrapped Norfolk turkey roulade, leek and lemon thyme stuffing, braised baby gem, sweet pommee puree and pan jus
 - Mini pommery crusted lamb roast, goose fat potatoes, cavolo nero and mint Bearnaise sauce
 - Sea bass poached in tangerine infused lobster bisque, pearl barley, cannellini bean and pea barigoule
 - 5 spice roasted squash and ricotta cannelloni, marjoram Béchamel sauce and blistered yellow tomatoes on the vine
- Desserts
 - Plum pudding parfait, Drambuie macerated plums and bitter almond biscotti
 - Black forest trifle topped with cherry sherbet and chocolate "snow flake"
 - Rhubarb and caramelised apple crumble mess *



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