

A top-down view of a buffet menu featuring a variety of dishes. At the top center is a sandwich with a thick green herb crust, avocado, and other fillings on a white plate with a fork. To the left is a cup of coffee on a white napkin. In the bottom left is a large platter of Mediterranean-style food including figs, olives, tomatoes, hummus, and pita bread. In the bottom right is a fresh green salad with various vegetables and a fork. A central purple banner contains the text 'BUFFET MENUS'.

BUFFET MENUS



**HYATT
REGENCY™**
LONDON BLACKFRIARS

Create Your Own Buffet Menu

Includes 3 salads, 2 main dishes, 2 sides, 3 desserts

Assorted bread baskets, rolls, baguettes, (gluten free option available)

Freshly brewed coffee, leaf tea, herbal infusion or fruit tisane

Salad

Trio beans, butter leaves, tomato, capers, red onion, spring onion, xeres vinegar v+ (su)

Organic bulgur salad, heritage tomato, cucumber, bell pepper, mint, lemon dressing v+ (g)

Couscous, vegan feta, red onion, roasted bell pepper, mint, sumac dressing v+ (g)

Charlotte potatoes, vegan mozzarella, torn basil, red onion, olives, cornichon, balsamic reduction v+ (mu), (su)

Rice noodle, savoy cabbage, carrot, beansprouts, red onion, soya dressing v+ (so), (se)

Organic wheat salad, heritage tomato, pomegranate, bell pepper, mint, pecan, lemon dressing v+ (g), (tn)

endive & baby gem leaves, walnut jam, blue cheese, pear, sherry vinaigrette (tn), (mi), (su)

Grilled halloumi, quinoa, pomegranate, sun-dried tomato, cucumber, mint, lemon dressing (mi)

Roasted pumpkin, pickled chanterelle, radicchio leaves, hazelnut dressing, parmesan (tn), (mi), (so)

Roasted root vegetable salad, carrot, beetroot, kale, walnut, devon blue, sherry dressing (mi), (nt), (su)

Aubergine and squash, maple, pine seed, torn basil, baby gem, goat cheese, balsamic (tn), (mi), (su)

Mozzarella, sun-dried tomato, pesto, pine seed, rocket (mi), (tn)

Grilled broccolini, oak leaves, baby carrot, baby radish, hawes wensleydale blue (mi)

Butter leaves, chicken breast, croutons, grated parmesan, soft boiled egg (g), (e), (mi)

Soup

+ £3 per person

Roma tomato soup with basil (mi)

Potato-leek soup, chives, bacon (ce), (mi)

Celery soup with ham strips (ce), (mi)

Pea and mint soup v+ (mi), (ce)

Mushroom cream with croutons v+ (mi), (g), (ce)



Create Your Own Buffet Menu (Cont)

Main dishes

Meat

Braised lamb rump, roasted eggplant loins, merlot sauce (su)
Grilled buttermilk chicken, wild mushroom cream, parsley (mi)
Wok-fried chicken thigh, water chestnut, almond, garlic, steamed rice (so), (se), (tn)
Grilled beef fillets, vichy baby carrots, red wine jus (mi), (su)
Crispy gressingham duck leg confit, wild garlic potato mash (mi)

Fish

Roasted sea bream, caper salsa, tomato, red onion, parsley (f), (su)
Roasted salmon fillet, fennel & potato ragout, lemon-tarragon gremolata (mi), (f)
Crab & potato cake, white cabbage-fennel slaw (cr), (mi), (e), (g)
Baked scottish salmon fillet, white bean panache, spring onion (f), (mi), (su)
Grilled sea bass fillet, caper salsa, tomato, fennel, red onion (f), (su)

Vegetarian & Vegan dishes

Vegetable lasagna (mi), (g), (e)
Aubergine parmigiana, marinara sauce, vegan mozzarella, basil v+ (so)
Wood mushroom risotto, parmesan, rocket (su), (mi)
Vegetable biryani v+

Side Dishes

Roasted baby new potatoes, butter (mi)
Mashed potatoes, dill, grain mustard (mi), (mu)
Saffron risotto, vegan parmesan, asparagus v+ (su)
Buttered rice, roasted almonds, curly parsley (mi), (tn)
Pommes anna (mi)
Wok-fried vegetables, pineapple, sesame seeds, soya sprout v+ (g), (so), (se)
Ma po tofu, pickled cabbage, chinese mushroom, soya sauce v+ (so)
Steamed broccolini, baby carrot, roasted almonds, butter lemon thyme (mi), (tn)
Oven-baked ratatouille
Roasted kale, caramelised onion, lemon, olive oil v+



Create Your Own Buffet Menu (Cont)

Desserts

Key lime pie (g), (mi), (e)
Vanilla panna cotta, mixed berry compote (mi)
Salted caramel brownie (mi), (e)
Chocolate fudge cake (mi), (e), (g), (so)
Tiramisu slice, almond biscotti (tn), (mi), (g), (e)
Mango, kiwi, berry bowl
Red velvet cake, cream cheese (g), (mi), (e)
Millionaire's shortbread (g), (mi), (e)
Passion fruit, meringue tart (g), (mi), (e)
Sticky toffee pudding cake (g), (mi), (e)
White chocolate cheesecake (g), (mi), (e)
Orange, grapefruit, coconut bowl v+
Banoffee pie (g), (mi), (e)
Lemon drizzle slice (g), (e), (mi)
Plant-based brownie v+ (g)

Extras

Cheese platter

+ £6.00 per person

Ducket's Caerphilly, Cashel Blue, Baron Bigod, fig chutney, rye crackers (g), (mi), (so)

Selection of charcuterie

+ £6.00 per person

Milano salami, chorizo, coppa, mortadella, silver onion, cornichons, grissini (g), (su)

Allergen Guide

ce - celery cr - crustacean e - egg f - fish g - gluten
l - lupin mi - milk mo - mollusc mu - mustard
p - peanut se - sesame so - soya su - sulphite tn - tree nut

Create Your Own Light Menu

Includes 3 finger sandwiches, 2 appetizers, 2 main dishes, 2 sweets

Assorted bread baskets, rolls, baguette, (gluten-free option available) (g)

Freshly brewed coffee, leaf tea, herbal infusion or fruit tisane

Sandwiches

Vegetarian & Vegan

Winslade soft cheese with red onion chutney and cress, brown toast (mi), (g), (su), (mu)

Mozzarella with sundried tomato, rocket pesto, olive ciabatta (mi), (g), (tn)

Montgomery cheddar cheese, fig chutney, lettuce (g), (mi), (su)

Camembert, grapes, walnuts, bagel (g), (mi), (tn)

Grilled vegetables, eggplant mousse and arugula, baguette (g)

Smashed avocado, vegan mozzarella, basil pesto, olive ciabatta (g), (tn)

Meat

Roasted turkey and redberry coleslaw wrap (g), (su)

Free-range smoked chicken, piccalilli, grain mustard mayo, brioche bun (g), (e), (mu), (su), (mi)

Roast beef, capsicum jam, tomato, sourdough (g), (su)

Iberico ham, camembert, sundried tomato paste, rocket, baguette (g), (mi)

Fish

Scottish smoked salmon, cucumber, cream cheese, chives, bagel (f), (mi), (g)

Smoked mackerel, tomatoes, baby gem, olive baguette (g), (f)

Smoked trout, shaved fennel, watercress, sourdough (f)



Create Your Own Light Menu (Cont)

Appetisers

Bowl of mixed leaves with dressing (su), (e), (mu)

Kale caesar salad, sourdough croutons, bacon, anchovy dressing, Grilled chicken (g), (f), (mi), (e)

Niçoise salad, confit tuna, potato, green beans, cherry tomato, olives, egg (e), (f), (su)

Labneh, za'atar pita (mi), (g)

Sour slaw with raisins v+ (su), (mu)

Hummus, sumac, olive oil v+ (l), (se)

Eggplant baba ghanoush, tahini, olive oil v+ (se)

Seasonal mixed tomato salad, basil, oak leaves, red onion, sherry vinaigrette v+ (su)

Mains

Quiche with spinach, sun-dried tomatoes, feta (g), (mi), (e)

Ham and cheese jalousie (e), (g), (mi)

Welsh lamb chop, baby potato, sun-dried tomato, olives, lamb juice (mi), (su)

Cornfed chicken thigh roulade, stuffed with wild mushrooms, gravy (su)

Seared stone bass, mussel chowder, samphire (ce), (f), (mo)

Shanghai aubergine, bamboo, black fungus, garlic, rice vinegar v+ (su), (so), (g)

Hong Kong noodles, pak choi, chinese mushroom, chinese leaf, ginger v+ (g)

Sweets

Berries, almond crumble, chantilly cream (tn), (g), (mi)

Seasonal whole and cut fruits

Dirty churros, chocolate sauce, cinnamon sugar (g), (e), (mi), (so)

White chocolate cheesecake, berries (mi), (g), (e)

Mango coconut verrine v+

Three types of farmhouse cheese, preserves, dried fruits, fresh baked bread

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