

FEBRUARY 2012

# Regatta

ON THE GREEN



## “So much great food and so little time”

February may be a cold and miserable month for all of us, but a warm welcome awaits you at Regatta.

With our new menu - filled with delicious, exciting dishes - launching in the next few days, and a host of special evenings, where else could you possibly want to be?

Our new pricing will allow customers to just pop in for a one-course lunch or dinner, with a full run of the A La carte Menus for only £15.00.

I look forward to cooking for you soon, always with the best ingredients and always with passion!

Call Regatta now on 020 8886 5471 or book on line. I look forward to cooking for you soon.

**Adrian Webb**  
Chef patron

## DATES FOR YOUR DIARY

**FEB**

**14**

### Valentines Day

Full details coming soon.  
Booking essential! [Menu](#)

**FEB**

**24**

### Venetian Evening

Full details coming soon.  
Booking essential! [Menu](#)

**MAR**

**18**

### Mother's Day Sunday Lunch

Full details coming soon.  
Booking essential! [Menu](#)

[www.regattarestaurant.co.uk](http://www.regattarestaurant.co.uk)

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## OUR PASSION FOR ARTISAN PASTA

Our newly featured pasta menu offers only handmade fresh egg pasta, featuring authentic regional dishes - using the finest ingredients, always cooked fresh-to-order. Come in and try a lovely plate of delicious quality pasta with a glass of Sicilian wine.

## SIGNATURE DISHES

### **Pâté de Foi Gras Terrine**

I am featuring my special Foi Gras, carefully made with fine old Armagnac and Vintage Port - served with toasted brioche and a splash of prune balsamic. "The best I have ever eaten anywhere in the World" Customer comment last week!

### **Bouillabaisse "Chez Frederick"**

This very special dish will be served at your table from my vintage 19th century copper turbotiere fish kettle, and is an authentic recipe of various fine whole fish, poached in a complex broth of ten different kinds of seafood. This dish was served at the famous and revered open air South of France fish restaurant "Chez Frederick" - now sadly closed. The recipe now returned to the strange Monks who own the island. I actually bribed one of the chefs for the recipe on one of my many trips to the island now gone forever into food mythology. I can cook this by 24 hours advance order only for two or more customers I believe we are the only restaurant serving this wonderful dish in London, just great for that special dinner party or great for a foodie night out!

### **Current Market Price**

Chez Frederick Fish Bouillabaisse Whole Sea Bass Sea Bream Rouget £30 per person  
Chez Frederick Bouillabaisse Royale Whole Blue Rock Lobster Sea Bass Sea Bream Wild Sea Prawns and Shelled Scallops  
£50 per person

## SPECIAL EVENTS

**Valentine's Night** February 14th is coming soon, so for all you romantics my candlelit dinner offers an extra special evening.

Our famous annual **Venice Carnival Dinner Dance** on February 28th will feature an amazing carnival style menu, with entertainment from our featured live vocalist singing a rat pack programme of music to listen and dance to.

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## REGATTA SUNDAY LUNCH

The best kept secret is out and we are very busy at Regatta every Sunday, cooking dry aged Sirloin of Beef with proper gravy and Yorkshire Pudding, crisp duck fat cooked roast potatoes and fresh vegetables, the starters and special main courses and desserts are different every week. The specials featuring some outstanding fish from the larder, it is great value for money for three courses at £16.50, perfect for families, that birthday or special occasion party, cooking from midday to 2.30 pm. Its just a lovely way to spend a Sunday car parking is no problem and free! I am featuring roast lamb this month served with white onion sauce and fresh mint condiment.

## VEGETARIANS AND SPECIAL DIETARY REQUIREMENTS

If you have allergies or special dietary requirements just give me a phone call with 24 hours notice and I will prepare any dish for you. It's just a phone call to say hi and we are coming tomorrow, a simple 24 hour notice and I will prepare a lovely veggie or special diet dish for you, we are very vegetarian friendly but only cook fresh and to order so don't expect a vast array of special veggie dishes to be on call prepared in the fridge, its not how we cook, but with some notice anything is possible and my pleasure.

One of our recent new customers was thrilled with some braised Miso eggplant and some long red peppers oven roasted with spicy rice and asparagus, made fresh just for him.