



**REG'S
CATERING OX16**
THORPE WAY



CATERING+EVENTS

CELEBRATING 10 YEARS IN HOSPITALITY 2013-2023



Reg's Café and Reg's Catering

LET US INTRODUCE OURSELVES

Reg's Catering provides imaginative, freshly prepared and delicious food to attendees at outside events, business meetings and social occasions throughout the south of England and beyond.

Celebrating a family get-together, a big birthday or some other major personal milestone? Organising a business breakfast, boardroom meeting or the annual office party? Need to delight your guests at a corporate hospitality event? No matter what (or where) the occasion, Reg's Catering has you covered. From our highly creative kitchen team to our friendly and efficient serving staff, we promise to bring you and your guests a tempting selection of food and drinks that meet any and all dietary requirements – all delivered with attentive service and a welcoming smile.

As an integral part of the multi-award-winning Reg's Café catering and dining group, we offer unrivalled expertise in food preparation and standards of hygiene.

Founded in 2013 by husband and wife team Reg and Alison Howe and based in Banbury, Oxfordshire, we remain a tight knit, family-run enterprise supported by a brilliant bunch of highly professional and loyal employees.

Our founders set out from the start to transform the dining choices of local working people by serving up great British "plain cooking" as a traditional alternative to the fast food chains that dominated the area at that time. Within a year, we'd received our first awards recognising the quality of our kitchens, menus and service. Many more accolades followed, including recognition from the House of Commons! (See the back page for the full list of prestigious awards we've received up to the end of 2022.)

The demands of our catering customers are of course somewhat different from those of the people who return again and again to our cafés. Our catering staff definitely place more emphasis on beautifully presented canapés, bowl food, bites, savoury items, dips, treats and picnic hampers! But we're still proud



to retain our founders' ethos of providing superb food, using only the highest quality, locally-sourced produce prepared on the day, on our premises in top-rated hygienic conditions. And let's not forget our fantastic range of popular beverages too!

“ Whatever the occasion, Reg's Catering can meet your needs with a comprehensive range of convenient, inventive and affordable menu options. Get in touch with our team today to find out more.

Some of our menu items contain nuts, gluten, and other allergens. Due to our cooking environment, there is a risk that traces of allergens will be found on our cooking utensils or food we serve. We understand the dangers to those with severe allergies, so advise you to please speak to a member of staff before ordering any food. Staff may be able to help you make an alternative choice if necessary.



BUSINESS LUNCHES DIAMOND MENU

from £15.00⁺ PER PERSON
MINIMUM ORDER: EIGHT PEOPLE

Selection of freshly made sandwiches on white and brown bread. (Choice of sandwiches, baguettes, bagels, rolls or wraps) including fillings of smoked salmon, roast beef and horseradish and prawn cocktail.

Quality crisps.

Quiche **or** two extra savouries per person (six in total).

Four savoury items per person.

Either: a fruit bowl, fruit platter, fruit skewers, individual fruit salads **or** vegetable crudité with houmous dip.

Homemade cakes **or** macaroons and mini sweet treats **or** individual cheese and biscuit pots

Choice of Savoury Items:

Prawn cocktail shots; smoked salmon blinis; smoked salmon profiteroles; smoked salmon vol-au-vents; mini Yorkshire puddings with beef; mini beef pies; melon and Parma ham skewers; Coronation chicken vol-au-vents; roasted tapenade and Parma ham mini toasts; smoked salmon mussel shells; antipasti skewers; mini quiche; Stilton and caramelised onion blinis (V); pesto and cherry tomato crostini (V); Stilton, pear and walnut crostini (V); brie and grape blinis (V); tomato and red onion crostini (V); water melon and goats cheese skewers (V); Stilton and red onion blinis (V); tomato, basil and mozzarella caprese skewers (V); black olive tapenade and chive mini toasts (V); sundried tomato and cream cheese blini (V); guacamole and cream cheese blini (V); brie and grape skewers (V); sundried tomato and cream cheese crostini (V); cream cheese, honey and walnut crostini (V); garlic mushroom vol-au-vent (V); tomato and pesto crostini (V); egg mayo vol-au-vent (V); pistachio, feta and pomegranate crostini (V).

or
any four items from the gold, platinum or vegan savoury menu.


OPTIONAL DIPS £3.00⁺ EACH
EACH DIP SERVES 5-6 PEOPLE

Guacamole	Sour Cream
Tomato Salsa	Peanut Satay
Houmous	Barbeque
Sweet Chilli	Hoisin Sauce
Piccalilli	

Please note that all food will be served cold

 **KATHARINE HOUSE HOSPICE**
Reg's Café and Reg's Catering are proud to support Katharine House Hospice, Banbury.

 **THAMES VALLEY AIR AMBULANCE**
Reg's Café and Reg's Catering are proud to support Thames Valley Air Ambulance and Ride the County.

 **MEALS FOR THE NHS**
Reg's Café and Reg's Catering are proud to support Meals for the NHS. Supplying meals for our front line staff.



BUSINESS LUNCHES

THE CORONATION MENU

from **£12.50^{inc VAT}** PER PERSON
MINIMUM ORDER: EIGHT PEOPLE

Selection of artisan finger sandwiches on white and wholemeal bread:
Smoked salmon and cream cheese
Coronation chicken
Ham and whole grain mustard
Mature Cheddar cheese and chutney
Egg mayonnaise and mustard cress
Brie and cranberry

A choice of six of the following

Mini roast beef and Yorkshire puddings; Coronation chicken vol-au-vents; chicken tikka splits; chicken satay; sausage rolls; pork pie; mini savoury eggs; honey and mustard sausages; smoked salmon and cream cheese profiteroles; smoked salmon and cream cheese blini; smoked salmon and cream cheese vol-au-vent; egg mayonnaise vol-au-vents (V); tomato, basil and mozzarella caprese skewers(V); sundried tomato and cream cheese blini (V); brie and grape skewers (V); brie and cranberry blinis (V), tomato and pesto crostini (V); cream cheese walnut and honey crostini(V); pistachio, feta and pomegranate crostini (V); mini roast pepper tapenade and toast (V); black olive tapenade and chive toast (V); mini quiche (V); vegetable spring rolls(V).

A choice of either

Mini chocolate brownie, millionaire's shortbread and flapjack with berries
or
Macaroons and mini chocolate eclairs

OPTIONAL DIPS £3.00^{inc VAT} EACH
EACH DIP SERVES 5-6 PEOPLE

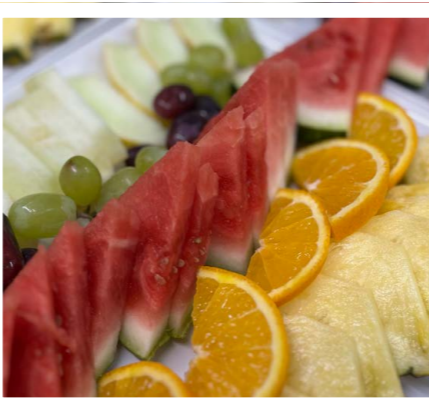
Guacamole
Tomato Salsa
Houmous

Sweet Chilli
Piccalilli
Sour Cream

Peanut Satay
Barbeque
Hoisin Sauce

Please note that all food will be served cold

**Please note this menu requires
at least 48 hours notice.**



BUSINESS LUNCHES

PLATINUM MENU

from **£7.50^{inc VAT}** PER PERSON
MINIMUM ORDER: SIX PEOPLE

Selection of freshly made sandwiches on white and brown bread.

Quality crisps.

Either a fruit bowl, fruit platter **or** vegetable crudités with houmous dip.

Two savoury items per person.

or alternatively choose four savoury items for **£9.00** plus VAT

Homemade cakes.

Choice of Savoury Items:

Pigs in blankets; chicken tikka; honey and mustard sausages; brie wedges (V); brie and cranberry blinis (V); sausage rolls; pork pies; samosas; chicken satay skewers; aromatic duck spring rolls; mini beef pasties; ploughman's skewers; savoury eggs; mini pies; Coronation chicken vol-au-vents; vegetarian filo parcels (V); onion bhajis (V); vegetable spring rolls (V); tempura prawns; vegetable pizza (V); cheesy bites (V); cheese and pineapple skewers (V); cheese and grape skewers (V); jalapeno cream cheese peppers (V); falafel (V); mac and cheese (V); cheese and onion rolls (V); tomato, basil and mozzarella caprese skewers (V); egg mayo vol-au-vents (V).

Please note that all food will be served cold

OPTIONAL DIPS £3.00^{inc VAT} EACH
EACH DIP SERVES 5-6 PEOPLE

Guacamole
Tomato Salsa
Houmous
Sweet Chilli
Piccalilli

Sour Cream
Peanut Satay
Barbeque
Hoisin Sauce



B U S I N E S S L U N C H E S

EMERALD MENU

HEALTHY OPTIONS

OPTION 1:

Individual salads.

Low fat yogurt with granola.

Either fresh fruit bowl, fruit platter, fruit skewers or fruit salad.

OPTION 2:

Individual salads.

Vegetable crudité's with houmous dip.

Either fresh fruit bowl, fruit platter, fruit skewers or fruit salad.

Low fat yogurt.

Choice of Salad Options:

Grilled chicken, chilli chicken; oriental salt and pepper chicken; BBQ chicken; Chinese chicken; Coronation chicken; ham; bacon; Caesar; brie (V); cheese (V); Stilton (V); tuna; egg (V); plain (V); mature cheddar (V); savoury cheese (V).

Optional Salad Dressings

Balsamic Vinegar
Olive Oil

Caesar dressing
Honey and Mustard

Mayonnaise
French

Please note that all food
will be served cold

PLEASE NOTE

Our menu prices in this brochure are a guide.
They are priced on being supplied Monday to Friday, delivered
locally between 8:30am and 2:30pm and based on a minimum order.

We are happy to produce your requirements
at additional times but the cost may differ.

For all parties and events please speak to us
so that we can create a tailor made menu and cost.

from £8.50^{+VAT} PER PERSON
MINIMUM ORDER: SIX PEOPLE

from £10.00^{+VAT} PER PERSON
MINIMUM ORDER: SIX PEOPLE



OPTIONAL DIPS £3.00 EACH EACH DIP SERVES 5-6 PEOPLE

Guacamole
Tomato Salsa
Houmous
Sweet Chilli
Piccalilli

Sour Cream
Peanut Satay
Barbeque
Hoisin Sauce

B U S I N E S S L U N C H E S

GOLD MENU

from £6.50^{+VAT} PER PERSON
MINIMUM ORDER: SIX PEOPLE

Selection of freshly made sandwiches on white and brown bread.

Quality crisps.

With fruit platter or fruit bowl £6.50 plus VAT per person
or four savoury items £6.80 plus VAT per person.

Cakes.

Choice of Savoury Items:

Sausage rolls; pork pies; samosas; chicken satay skewers; aromatic duck spring rolls; mini savoury eggs; vegetarian filo parcels (V); onion bhajis (V); vegetable spring rolls (V); tempura prawns; vegetable pizza (V); mac and cheese (V); cheese and onion rolls (V); cheesy bites (V); cheese and pineapple skewers (V); mini beef pasties; ploughman's skewers; cheese and grape skewers (V).

Please note that all food
will be served cold



GLUTEN FREE MENU

from £10.00^{+VAT}
PER PERSON

Selection of sandwiches made on gluten free bread.

Gluten free crisps.

Either a fruit bowl, fruit platter, fruit skewers or vegetable crudité's with houmous dip.

Four savoury items per person:

Sausage rolls; honey and mustard sausages; cocktail sausages; chicken bites; bubble and squeak bites (V); onion bhajis (V); cheese and pineapple skewers (v); brie and grape skewers (V); mozzarella bites (V); ploughman's skewers (V); brie and cranberry crackers (V).

Gluten free cake.

VEGAN MENU

from £10.00^{+VAT}
PER PERSON

Individual Salad bowls.

Choose from:

Pomegranate and walnut; radish and pepper; celery and grape; radish and peppers; cucumber and tomato; mixed peppers; red onion and tomato; houmous; caramelised onion houmous; red pepper houmous; sweet chilli houmous; beetroot; avocado and grape; carrot; water melon, couscous with vegetables; quinoa; savoury rice with vegetables; steamed rice with vegetables.

Crisps.

Choose four from the following savoury items:

Spinach bites; falafels; pakoras; onion bhajis; broccoli and purple carrot bites; meat free chicken nuggets (made with soya); meat free sausage rolls (made with soya); bubble and squeak bites; garlic mushrooms; crudité shots; vegetable spring rolls; vegetable samosas.

Fruit **or** vegan cake.

Please note that all food will be served cold.
All items are subject to availability and we may require notice for some items.



DAIRY/LACTOSE FREE MENU

from £10.00^{+VAT}
PER PERSON

Selection of sandwiches on white and brown bread.

Crisps

Fruit salad **or** vegetable crudité's.

Four savoury items per person:

Chicken satay; mini savoury eggs; pork pie; tempura prawn; vegetable spring rolls (V); vegetable samosas (V); onion bhajis (V).

Dairy free cake.

NUT FREE MENU

from £10.00^{+VAT}
PER PERSON

Sandwiches.

Crisps

Fruit skewers **or** fruit salad, vegetable crudité's

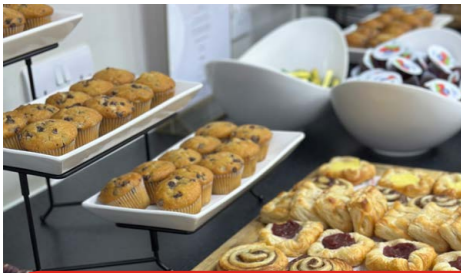
Four savoury items per person:

Chicken satay; mini savoury eggs; chicken tikka splits; sausage rolls; vegetable spring rolls (V); vegetable samosas (V); onion bhajis (V).

Please note that all food will be served cold

All items are subject to availability and we may require notice for some items.

Some of our menu items contain nuts, gluten, and other allergens. Due to our cooking environment, there is a risk that traces of allergens will be found on our cooking utensils or food we serve. We understand the dangers to those with severe allergies, so advise you to please speak to a member of staff before ordering any food. Staff may be able to help you make an alternative choice if necessary.



B R E A K F A S T

BREAKFAST MENU

MINIMUM ORDER: TEN PEOPLE or £40

Freshly baked Choc au pain **or** Freshly baked croissant with strawberry preserve

Freshly baked mini-Danish pastry

Individually wrapped biscuits

£4.50^{+VAT}
PER PERSON

Freshly baked mini-Danish pastry

Fresh fruit platter

Mini muffin

Yogurt

£6.50^{+VAT}
PER PERSON

Freshly baked mini-Danish pastry

Freshly baked croissant with strawberry preserve

Mini muffin

Fresh fruit platter

Yogurt

£8.50^{+VAT}
PER PERSON

Freshly baked croissant

Crusty bread

Continental meat

Continental cheese

Grapefruit **or** fruit salad

£8.95^{+VAT}
PER PERSON

DRINKS

Fresh tea and freshly ground coffee (everything provided) **£3.00 each plus vat**
(Minimum order on hot drinks 20 people)

Fruit juice orange, apple or cranberry **£3.00 per litre each plus vat**

Fruit juice bottles orange or apple **£1.50 each each plus vat**

Bottled water **£1.00 each each plus vat**

All prices are based on service starting from 8.30am onwards Monday to Friday.
If you require an earlier or weekend service, this can be arranged at an additional cost



B R E A K F A S T

BREAKFAST BOXES

MINIMUM ORDER: TEN PEOPLE or £40

BREAKFAST BOX 1

Freshly baked croissant

Freshly baked Portuguese Panata

Grapefruit or fruit pot

Mini muffin

£8.50^{+VAT}
PER PERSON

BREAKFAST BOX 2

Freshly baked croissant

2 x Mini Danish pastries

Yogurt pot **or** fresh fruit pot

Butter and strawberry jam

£8.50^{+VAT}
PER PERSON

BREAKFAST BOX 3

Freshly baked croissant filled with **either** cheese **or** ham

Freshly baked chocolate twist

Mini muffin

Fresh fruit **or** grapefruit pot

Strawberry jam and butter

£9.50^{+VAT}
PER PERSON

GLUTEN FREE BREAKFAST BOX

Gluten free Choc au pain

Fresh fruit pot

Yogurt pot

£7.95^{+VAT}
PER PERSON

VEGAN BREAKFAST BOX

Freshly cooked vegan croissant **or** crusty baguette

Vegan cheese and meat

Fresh fruit pot

Margarine

£8.95^{+VAT}
PER PERSON

A HOT BREAKFAST SERVICE CAN ALSO BE ARRANGED. If you require any other options or staff to serve, please call us and we will be happy to tailor-make a quotation for you.



MADE FOR SHARING

CHARCUTERIE

CHARCUTERIE CUPS

Ideal for reception drinks instead of canapes or a light lunch. Charcuterie cups are easy to hold and carry, socially friendly and avoids everyone sharing the same platters.

OPTION 1:

Meat **or** Falafel (V); cheese; celery; crackers; breadstick; dark chocolate; cherry tomatoes.

from £7.95⁺ PER PERSON
MINIMUM ORDER: TEN PEOPLE

OPTION 2:

Meat **or** Falafel (V); cheese; celery; crackers; breadstick; dark chocolate; cherry tomatoes; olives, cornichons **or** pickles; extra cheese; extra meat; grapes; dried apricots **or** nuts.

from £9.95⁺ PER PERSON
MINIMUM ORDER: TEN PEOPLE

GRAZE BOXES & BOARDS

TRADITIONAL GRAZE BOX

from £9.95 plus vat per person

Continental meat selection; Cheddar and Stilton cheese; grapes, olives, crackers, cherry tomatoes, dried apricots, butter and chutney.

PLOUGHMAN'S GRAZE BOX

from £9.95 plus vat per person

Crusty baguette; Cheddar; gammon ham; celery; mini pork pie; Scotch egg; pickles; grapes; Branston pickle; butter.

FRUIT GRAZE BOARD

from £2.00 plus vat per person

Seasonal fresh fruit board. Serves 12 people.

CRUDITÉS BOARD

from £2.00 plus vat per person

with dips and houmous. Serves 12 people

SWEET GRAZE BOARD

from £2.00 plus vat per person

Millionaire's shortbread, chocolate brownie, flap jack, chocolates, and berries

TRADITIONAL GRAZE BOARD

from £9.95 plus vat per person

Continental meat selection; Cheddar and Stilton cheese; grapes; olives; crackers; cherry tomatoes; dried apricots; butter; chutney.

PLOUGHMAN'S BOARD

from £9.95 plus vat per person

Freshly baked crusty baguette; selection of crackers; Cheddar and Stilton cheese; gammon ham; Scotch egg; mini pork pie; apple; grapes; crudités; celery sticks; carrot sticks; cucumber sticks; pickled onions; cornichons; butter.

All our individual boxed meals come in a compostable cardboard graze window box with napkins and cutlery included. All our boards can be made to cater for vegetarians, vegans, and other specific food allergens and preferences.



ANTIPASTI

OPTION 1:

Open sandwiches on tiger bread.

from £12.00⁺ PER PERSON
MINIMUM ORDER: EIGHT PEOPLE

Antipasti choose four items from below:

Cherry tomato and pepperoni bruschetta; garlic chicken bites; bread sticks wrapped in Italian ham; chorizo bites in red wine; watermelon and feta skewers; salami and olive skewers; melon and Parma ham skewers; tomato, basil and mozzarella caprese skewers (V); black olive tapenade and chive mini toasts (V); sundried tomato and cream cheese blini (V); guacamole and cream cheese blini (V); olives and feta cheese in shot glasses (V); sun dried tomatoes in herb infused oils (V); trio of roast peppers (V); artichokes in lemon and rosemary infused oils (V); goat's cheese stuffed peppers (V), roasted peppers (V); marinated courgette (V); garlic mushrooms (V); smoked cheese (V).

Either: Fruit skewers, biscotti or homemade coffee cake.

OPTION 2:

Crusty bread and meat selection **or** open sandwiches on tiger bread.

from £15.00⁺ PER PERSON
MINIMUM ORDER: EIGHT PEOPLE

Antipasti choose six items from below:

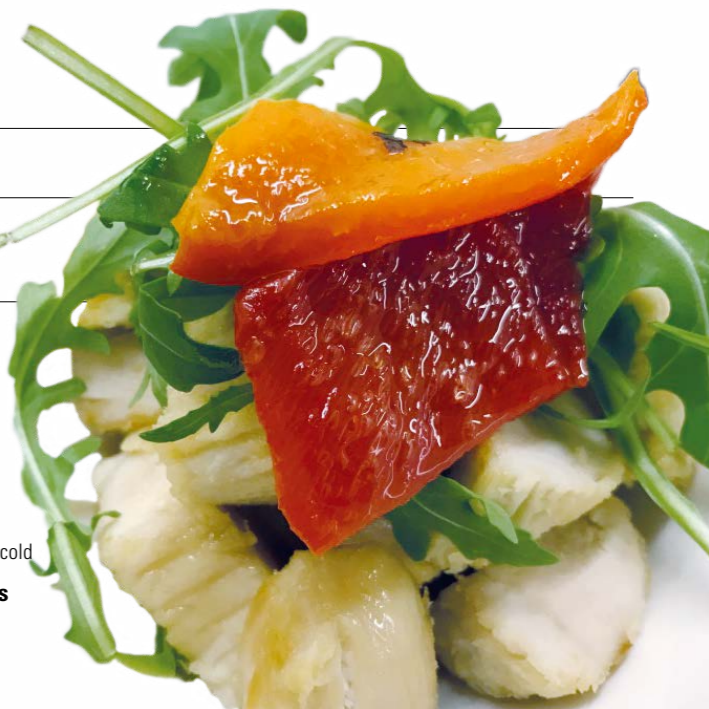
Cherry tomato and pepperoni bruschetta; garlic chicken bites; bread sticks wrapped in Italian ham; chorizo bites in red wine; watermelon and feta skewers; salami and olive skewers; melon and Parma ham skewers; tomato, basil and mozzarella caprese skewers (V); black olive tapenade and chive mini toasts (V); sundried tomato and cream cheese blini (V); guacamole and cream cheese blini (V); olives and feta cheese in shot glasses (V); sun dried tomatoes in herb infused oils (V); trio of roast peppers (V); artichokes in lemon and rosemary infused oils (V); goat's cheese stuffed peppers (V), roasted peppers (V); marinated courgette (V); garlic mushrooms (V); smoked cheese (V).

Fruit skewers.

Either: Macaroons, biscotti or homemade coffee cake.

Please note that all food will be served cold

Please note this menu requires at least 48 hours notice.





DELICIOUS OUTDOORS

BARBECUES & HOG ROASTS

POA
MINIMUM ORDER: EIGHTY PEOPLE

We can tailor make a package to suit your budget and requirements.
Please contact us for a tailor made quotation.



COLD FORK BUFFET

POA

Traditional meat selection.
Traditional cooked ham
Chicken breast
Beef

Pork
Vegetarian quiche (V)
Vegetarian puff pastry tartlets (V)

Salads.
Mixed leaf salad with tomatoes, cucumber and fresh peppers (optional red onion).
Homemade crunchy coleslaw with carrot, red cabbage, red onion (or with cabbage) and mayonnaise.
Savoury rice with vegetables.
Quinoa.
Plain iceberg lettuce leaf salad with tomatoes and cucumber.
Penne pasta with tomato and basil sauce.
Steamed rice salad with garden peas and sweetcorn.
Traditional caesar salad with lettuce, croutons, Parmesan shavings and caesar dressing.
Mixed leaf salad with brie, grapes and cherry tomatoes.
Mixed leaf salad with pear, Stilton and walnuts.
Curly leaf salad with cucumber, watermelon, mint and feta cheese drizzled with honey.
Traditional homemade potato salad, with mayonnaise and chives.
Couscous with roasted vegetables.

Served with bread and butter or bread rolls.

China and cutlery provided.

HOT FORK BUFFET

POA

CANAPÉS

POA
MINIMUM ORDER: TEN PEOPLE

All our delicious canapés are made to order.
Please speak to us as we have a wide range and different types we can offer. They are tailor made and priced accordingly to suit your occasion.
Staff service can be arranged.

Please contact us if you require a tailor made menu or quotation to suit your requirements.



FUNERALS

from £5.50⁺⁺ PER PERSON

During what is a very distressing time, the last thing you want to worry about is catering for a funeral yourself. We can tailor make a package for you to suit the time of day you require it.

We offer a professional, sympathetic service, with as little fuss as possible to allow you time to spend with your family and friends around you remembering your loved one.

We appreciate you may wish to make all the arrangements from the comfort of your own home. This can either be done by telephone or we can make a home visit and show you examples of what we can do for you. This can be arranged at no extra cost.

“ My family and I would like to thank you and your staff for the lovely spread you supplied at my fathers funeral. So many people commented on how fresh it was and nice it tasted. The care and support that you showed us at what was a very difficult time, was most appreciated and took away a lot of our stress. Thank you again ”

WEDDINGS, PARTIES, AFTERNOON TEA AND OTHER EVENTS

POA

We can cater for many other events including: hot buffets; BBQs; children's parties; weddings; Christenings; Birthdays; anniversaries; themed parties; day at the races; Christmas parties; Halloween; baby showers; pre-wedding breakfasts; hen parties and all other events.

Please contact us if you require a tailor made menu or quotation to suit your requirements.

REG'S CATERING Terms and Conditions

Payment is required before delivery, unless an account has been arranged prior to delivery and payment terms agreed. All funerals and wedding buffets must be paid in full prior to the event.

Prices are based on a minimum of six people unless otherwise stated and exclude VAT, however smaller numbers can be catered for. A minimum charge of £40.00 is applied on all orders.

A savoury selection is based on four items per person, or a piece of quiche and two additional items. If a Diamond menu is required then four savouries and a piece of quiche is supplied per person.

We reserve the right to vary the menu if necessary, due to seasonal or other circumstances beyond our control. Substitute items will be of an equal value and style to the original.

Please note these are sample menus and we can cater any food, for any occasion, subject to request.

Any special dietary requirements must be stated at time of ordering. A supplement charge may be added per person for any special requirement, with the exception of vegetarian.

Drinks can be supplied at extra cost upon request, unless stated as part of the menu.

Buffets can be delivered on china plates, plastic platters or wooden boards. However, any breakages or non-returns will be invoiced at full replacement cost. This also includes any other equipment, cutlery, trays etc. that is unaccounted for at the time of return.

A delivery charge will be added for deliveries to anywhere outside of Banbury and will be calculated on time and distance.

Unless otherwise arranged in advance, our staff are not responsible for laying out tables, chairs or moving furniture. If we experience delays that result directly from the venue not being ready, we will charge at a cost of £12.50 per hour, or part thereof for each member of staff delayed.

We do not accept any liability for delays due to adverse weather conditions, snow, floods, road closures, road traffic incidents, riots, strikes, power cuts, fire or any other natural disaster or for any other reason beyond our reasonable control.

Cancellations must be made in writing, either by post to Reg's Cafe, Thorpe Way, Banbury, Oxfordshire, OX16 4SP, or email to Tasty@RegsCafe.co.uk no later than 48 hours prior to the event.

For events larger than 100 people, we ask for seven days notice prior to the event. Cancellations within 48 hours will still be charged at full cost. We require 24 hours notice for business lunches for account customers.

Prices are correct at time of going to print. We reserve the right to amend or alter prices in line with supplier costs.

If we supply any food that is then mixed with any other food not supplied by us, we do not accept any responsibility for any illness, food poisoning or reactions to allergens or intolerances as this is beyond our control and we are not responsible for other people's food hygiene or allergen training.

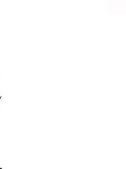
Telephone: 07727 042451 or 07875 132 741

Email: tasty@regscafe.co.uk

COME AND FIND US



AWARD WINNING



2023

Good Food Award Gold Seal 2023
Good Food Awards

2022

Best Café in the Southeast of England 2022
Good Food Awards

Good Food Award Gold Seal 2022
Good Food Awards

Travellers' Choice Winner 2022
Trip Advisor

Only the top 10% of restaurants in the world are given this top award.

2021

The Good Food Award Gold Seal 2021
Slurpy Recommended 2021

Travellers' Choice Winner 2021
Trip Advisor

Only the top 10% of restaurants in the world are given this top award.

2020

Travellers' Choice Winner 2020
Trip Advisor

Only the top 10% of restaurants in the world are given this top award.

Highly Commended Certificate of Excellence 2020

Slurpy
Slurpy Recommended 2020

Slurpy
Boutique Cafe Of The Year

Oxfordshire Prestige Awards 2020

The Good Food Award Gold Seal 2020
The Good Food Award

2019

Good Food Award Gold Seal 2019
Good Food Awards

2018

Best Café Bistro in South East England 2018.
The Food Awards

Overall Best Vegetarian Establishment in England 2018

The Food Awards
Best Vegetarian Establishment in South England 2018

The Food Awards
Best Bistro Café in Oxfordshire 2018

The Lux Awards
Certificate of Excellence 2018

Trip Advisor
Gold Award

Eat Out Eat Well - Reg's Catering
Gold Award

Eat Out Eat Well - Thorpe Way Banbury

Gold Award

Eat Out Eat Well - Bloxham Mill

Gold Award

Eat Out Eat Well - King's Sutton

Small Business Award - Finalist

Cherwell Business Awards 2017

2017

Reg Howe Business Person of the Year Finalist.
Cherwell Business Awards 2017

The Good Food

Blue Ribbon Award 2017

The Good Food Awards

Member of The Chamber of Commerce

2016

Gold Award - Outstanding Contribution to Healthy Eating
Northamptonshire Food and Drink Awards 2016

Finalist for Best Café/Bistro in England
The Food Awards 2016

Gold Award

Eat Out Eat Well - King's Sutton

Certificate of Excellence 2016

Trip Advisor

2015

Winner of Best Café in South of England and Wales
The Food Awards 2015

Finalist for Marketing Excellence
Oxfordshire Business Awards 2015

Finalist Best Café/Deli/Express in Oxfordshire

Oxfordshire Restaurant Awards 2015
Finalist Best Restaurant by Public Vote

Oxfordshire Restaurant Awards 2015
Certificate of Excellence 2015

Trip Advisor

2014

Winner of Best Café in South of England & Wales
The Food Awards 2014

Finalist Best Restaurant by Public Vote
Oxfordshire Restaurant Awards 2014

Winner of Best Café/Deli/Express in Oxfordshire

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2013

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