# ren's KITCHEN

PLATED MENU

2026 & 2027


PLATED MENUS



# OUR PLATED MENUS

Our plated wedding menus are inspired by the seasons and built around the very best local and British produce available throughout the year. Each dish is designed to showcase fresh, vibrant flavours and beautifully balanced plates that feel both generous and refined.

The menus shown are sample selections, offering a guide to our style and seasonal approach. They are designed to be flexible and can be adapted depending on the time of year and your preferences.

For plated dining, we typically recommend one of two service styles for your guests: a choice of two options per course, or a more extensive choice of four options per course. Both options allow us to deliver a smooth service while ensuring your guests enjoy a tailored dining experience.

We also specialise in creating bespoke menus, designed specifically around you. Whether you have favourite dishes in mind, a particular style of dining you'd like to achieve, or ideas you want to bring together, we'd love to work with you to create something completely personal to your day.

| PRICES... | 2026 | 2027 |
|---|---|---|
| Choice of 2 options per course | ***£63.95*** | ***£65.95*** |
| Choice of 4 options per course | ***£65.95*** | ***£67.95*** |

***BASED ON 80 ADULT GUESTS - PRICES EXC VAT @ 20%***

# STARTERS

## PANFRIED SCALLOPS

cauliflower puree, chorizo, pickled cauliflower (...or alternative with vegan 'scallops' and 'chorizo')

## KOREAN PORK BELLY BAO BUNS

With a sticky gochujang glaze, kimchi slaw, toasted peanuts

## LOBSTER MAC & CHEESE CROQUETTES

With Harissa bechamel and parmesan crisps

## BARBECUED NEW SEASON ASPARAGUS

Broad bean and pine nut houmous, tempura sage leaves, caper and mint dressing

## CAJUN STYLE CRAB CAKES

with heritage tomato salad, chimichurri dressing

## SAFFRON AND PARMESAN ARANCHINI

with truffle mayo, charred baby leeks, romesco sauce

## WARM WINTER DUCK SALAD

Salt baked rainbow beetroot, pumpkin and orange puree, watercress

## HAM HOCK AND PISTACHIO TERRINE

with smoked bacon jam, celeriac and apple slaw

# MAINS

## ROAST SUSSEX SPRING LAMB

with wild garlic mash, capers, anchovy and mint vinaigrette, rosemary jus, fresh peas, chargrilled shallots

## SUMMER ROAST CHICKEN

with smoky paprika and rosemary new potatoes, toulouse sausage, wild mushroom cassoulet, black truffle

## ASIAN STYLE BLACK COD

served on a wild rice rosti, pak choi, pickled baby vegetables, miso, honey and yuzu dressing

## CRISPY SMOKED AUBERGINE STEAK

with maple and sesame baked feta, sweet pepper and oregano shakshuka

## SLOW BRAISED SHORTRIB OF BEEF

Pressed potato pave with black garlic and parmesan crumble, purple broccoli, red wine jus

## CRIPSY SEA TROUT FILLET

with homemade sage and brown butter gnocchi, cornish cockles, n'djua cream sauce

## ROASTED CRISPY PORK BELLY

served with pomme puree, honey roasted carrots, rich jus and apple gel

## WILD MUSHROOM AND SPINACH

served with truffle vegan cream sauce, tenderstem broccoli and creamy mash

# DESSERTS

### STICKY TOFFEE
With salted caramel sauce, clotted cream, smashed honeycomb

### LEMON POSSET
With morello cherry compote and vanilla shortbread (gf)

### DUBAI CHOCOLATE BROWNIE
Rich chocolate brownie with pistachio kunafa filling

### WARM BANANA AND BISCOFF CAKE
With spiced rum glazed bananas, biscoff sauce (vegan)

### LEMON BRÛLÉED TART CITRON
Served with raspberry coulis and macarons

### BASQUE CHEESECAKE
Burnt basque cheesecake with plum compote

### ETON MESS
Crushed meringue with vanilla cream, fresh berries, fruit coulis topped with mint

### RHUBARB CUSTARD TART
Rhubarb coulis, cinnamon granola crumble (vegan)

### CHOCOLATE ORANGE TART
With chocolate shavings, creme fraiche and fresh berries (vegan)

### WARM BANANA AND BISCOFF CAKE
With spiced rum glazed bananas, biscoff sauce (vegan)

### ULTIMATE VEGAN CHOCOLATE BROWNIE
Double chocolate brownie with warm chocolate sauce, fresh berries (vegan & gf)

## Interactive Dessert Stations?

Dessert... But make it part of the guest experience!

### GIANT ETON MESS
Fresh berries, crushed meringue and whipped vanilla cream layered live by our chefs and finished with fruit coulis and fresh mint.

### TIRAMISU
A classic Italian dessert dusted with cocoa in front of your guests served by our chefs

***ADDITIONAL SURPLUS OF £3.00 PER GUEST***













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