

winter dining menu

for the table

Warm homemade bread, salted homemade butter, marinated olives

to start

Pan Seared Duck Breast

with a Ras-el-Hanout rub, spelt, harissa and apricot risotto

Bloody Mary Crab Salad,

In a stuffed roast beef tomato, bloody mary shot

Fresh Beetroot Ravioli

with vegan ricotta and horseradish, cavolo nero velouté, wild rocket, 'parmesan' crisp (vegan)

Baked Figs with Sussex Brie

Treacle glazed pancetta, truffle honey, rosemary and lavender savoury biscuits

main course

Home Smoked Short Rib of Beef,

creamy polenta, chargrilled shallots, Sussex ale gravy

Slow Roast Sussex Pork Belly,

Crispy crackling, black pudding scotch egg, gooseberries, celeriac puree, dressed greens

Pan Fried Fillet of Seabass

on a smoky puy lentil, and cherry tomato stew, paprika new potatoes, crispy leeks

Orange Braised Fennel,

With almond cream, lentils, glazed baby carrots, orange sauce (vegan)

to finish

Sticky Toffee Pudding

with clotted cream, honeycomb shards, and salted caramel sauce

-Lemon Posset,

almond tuile, white chocolate dipped raspberries (gluten free)

-Malted chocolate mousse cake,

Ferrero rocher truffle, oreo crumble

Rhubarb and Custard Tart,

rhubarb coulis, pistachio granola crumble (vegan)

...thoroughly remarkable catering since 2008

📍 86 Penfold Road, Worthing BN14 8PG 📞 01903 213953 🌐 www.renskitchen.co.uk

prices

	<u>2024</u>	<u>2025</u>
Choice of 2 starters, 2 mains and 2 dessert options:	54.95	59.95
Or guests pre-order and choose from the entire menu	59.95	64.95
<hr/>		
Selection of Sussex cheeses with oatcakes, crackers and local chutney	5.50	6.75
Tea, filter coffee and Petit Fours	3.00	3.50
<i>(Prices are per guest, excluding 20% VAT, based on 80 guests minimum)</i>		<i>10% discount for weddings of 150 guests or more</i>