

spring dining menu

to start

Ham Hock, Sage and Pistachio Terrine,

home made brioche, smoked bacon jam, pear and sage remoulade

Lobster Tacos or Halloumi Tacos

with chargrilled corn, sriracha aioli, cherry tomato salsa, smashed avo

Panfried Scallops,

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

Summer Garden 'Flowerpot'

with lightly pickled baby new season vegetables, edible soil (vegan)

main course

Sussex Spring Lamb,

Served two ways, wild garlic mash, caper, anchovy and mint jus, dressed new season asparagus

Summer Roast Chicken,

w/lemon and thyme, crispy skin, pulled chicken croquette, chicken lollipop, sautéed peas w/tarragon, pancetta

Roast filet of Sea Trout

wrapped in crispy seaweed, wild mushroom wonton, tomato fondue, miso broth

(or vegan alternative with sweet potato confit wrapped in seaweed)

Crispy Artichokes and Summer Ratatouille,

buffalo mozzarella, focaccia crisps basil vinaigrette (vegan on request)

to finish

Lemon, Poppyseed and Yoghurt Cake,

home made lemon curd, vanilla crème fraiche, raspberries, candied lemon

Blackberry Tart,

blackberry coulis, vegan crème fraiche (vegan)

Malted chocolate mousse cake,

Ferrero rocher truffle, oreo crumble



...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:	53.95	59.95
Or guests pre-order and choose from the entire menu	57.95	63.95
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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>		