

## family style dining

This is our favourite way to eat! There is something really special about sharing food with friends and family- or making new friends.

Our menus are centred around a theme and have a main dish as well as a whole range of beautiful accompaniments and side dishes, all designed to be shared at the table.

The menus are designed to get the guests at the table to interact and form little 'families' whilst enjoying the delicious food.

If you have any ideas of your own, we'd love to hear them too.

Why not ask us to provide the 'head of the table' with an apron and carving set, and get them to serve the rest of their table.

### prices

#### 2024

One course: **41.95**

Two courses: **47.95**

Three courses: **51.95**

#### 2025

One course: **44.95**

Two courses: **51.95**

Three courses: **54.95**

*(Prices are per guest, excluding 20% VAT, based on 80 guests minimum)*

## **family style catering ideas**

### **for the table**

Warm home made bread basket with marinated olives and home made butters

### **sharing starter platters**

#### **Cheese and Charcuterie Platter...**

Selection of Sussex cheeses and cured meats, baked figs, chutneys and oatcakes

#### **Vegan Mezze Platter...**

Pea and mint falafel, chargrilled vegetable ratatouille, beetroot and horseradish, vegan kale pesto, white bean coriander and lemon dip

**...or choose any two starters from our set menus!**

### **show stoppers**

#### **Italian Style Porchetta...**

Slow roast shoulder of woodland reared Sussex pork with sage, fennel and lemon, pancetta rolled stuffing balls, Sussex cider gravy

#### **Sussex Spring Lamb Kleftiko...**

Roast in a parcel with garlic wild rosemary and lavender, served with roasted cumin hummus, baba ganoush and tzatziki

#### **Roast Chicken Smoked in Hay...**

With barbecued chicory, horseradish Yorkshires, rosemary jus

**Ultimate Salt Beef...**

With pickled vegetables, hot mustard, parsley and dill sauce

**Vegan 'Beet' Wellington...**

Roasted beetroot, spinach and mushroom in puff pastry croute with white truffle

**Whole Smoked Trout...**

Cooked on a Plank with Tiger Prawns, Burnt Lemons, Fennel and Samphire

**sides and salads**

-Proper roast potatoes

Roast new potatoes with rosemary and rock salt

Roast heritage carrots and parsnips glazed with honey and thyme

Sauteed broccoli and French beans and spinach with toasted seed and lime dressing

Fennel, apple and herb slaw

Beetroot, sweet potato, orange and walnut salad

Chargrilled vegetables with giant couscous and harissa,

Braised peas with smoked bacon, tarragon and button onions

Turkish chopped salad with sumac

Rocket, watercress and spinach salad with honey and mustard vinaigrette

**(choose three)**

**to finish**

**Sticky Toffee**

With salted caramel sauce, clotted cream, smashed honeycomb

**Lemon Posset**

With poached strawberries, vanilla shortbread

**Chocolate and Guinness Cake**

Stout caramel sauce, baby Guinness shot

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KITCHEN

- EST 2008 -

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**Lime and Ginger Cheesecake**

Raspberry coulis, margarita shot

**Lebanese Brioche Pudding**

With apricots, pistachio, cardamom custard

## **other examples of family style themes**

### **mexican style dining menu**

#### **Pulled Beef Brisket**

Smoked overnight over coals with chipotle spices

or

#### **Vegan Chilli**

With black bean, sweet potato, and peppers

#### **On The Side**

Cajun 'dirty rice'

Mexican 'slaw with lime and chilli dressing

Smoked cheese, corn and chilli croquettes

Homemade cherry tomato salsa, guacamole, and lime sour cream

Soft corn tortillas

### **indian curry menu**

Stack of Poppadoms with all the trimmings

Pani Puri with spiced chickpeas, green chilli chutney and tamarind jam

Tandoori prawn skewers

#### **Main Event**

Slow Braised Lamb Rogan Josh

Chicken Korma with Toasted Cumin Seeds and Coconut

Chick Pea, Spinach and Aubergine Curry

Tandoori Paneer

#### **On the Side**

Steamed Rice

Coriander Naan

Onion Bhajis

Fresh Raita, Mango Chutney, Coriander Chutney