ren's KITCHEN

FAMILY STYLE MENU
2026/2027

FAMILY STYLE MENU

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.

Our Family Style Menu is designed around one standout main dish, served with a selection of salads and accompaniments for a relaxed, sharing experience. Perfect to accompany a two or three course meal.

Real Couples...

“Rens catered our wedding for us in August and we could not recommend them more. The food was absolutely delicious, and our guests are still raving about it now! We went for a sharing style meal - every dish was mouth-wateringly good”

SHARING STARTERS

FOR THE TABLE

A selection of artisan breads with marinated olives and a trio of house butters: sun-dried tomato, truffle & parmesan, and classic salted

TAPAS SHARING BOARD

Rioja braised chorizo, padron peppers, prosciutto melon bites, manchego croquettes

Why not consider a plated Starter?

Choose one option from our plated menu

CLASSIC CHEESE AND CHARCUTERIE

Selection of Sussex cheese, cured meat, figs, grapes, artisan chutney

BURRATA ANTI PASTI BOARD

Fresh burrata, chargrilled pesto vegetables, prosciutto, stuffed peppers, roast vine cherry tomatoes, Balsamic dip

MEZZE SHARING BOARD

Pea and coriander falafel, chargrilled Mediterranean vegetables, warm mamoosh flatbreads,
paprika hummus, pea and mint dip, beetroot and horseradish (vegan)

FAMILY STYLE

CHOICE OF ONE SHOWSTOPPER...

ITALIAN STYLE PORCHETTA

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

SUSSEX SPRING LAMB KLEFTIKO

Slow roasted lamb with garlic, lemon, rosemary served with houmous and tzatziki

SUMMER ROAST CHICKEN

With english asparagus served with homemade giant yorkshire puddings, rosemary jus

BRAISED BEEF SHORT RIB

Braised in red wine ragu with charred shallots and rosemary

WHOLE SMOKED TROUT

Served on a plank with grilled king prawns, samphire, chargrilled lemons, dill and tartare hollandaise

WILD MUSHROOM WELLINGTON (VEGAN)

Puff pastry croute with black truffle, salsa rosso

BUTTERNUT, SPINACH GOATS CHEESE WELLINGTON

Served with carrot and cumin puree topped with crispy sage

SIDES & ACCOMPANIMENTS

choose 3 options

- Classic roast potatoes
- Fresh peas with pancetta and mint
- Roasted new potatoes with rosemary and sea salt
- Braised red cabbage with apple, port and cranberry
- Lebanese style burnt aubergine with feta harissa oil
- Roast heritage carrots and parsnips glazed with maple and thyme
- Buttered sauteed broccoli and french beans topped w/sesame seeds
- Fennel, apple and herb slaw
- Cauliflower cheese gratin with herb and olive oil crumb
- Chickpea quinoa and roasted peppers topped with toasted almonds
- Rocket and watercress salad with mustard vinaigrette
- Roasted pumpkin salad w/ goats cheese, walnuts, pomegranate, mint and orange dressing
- Smokey roast veg and three bean salad with rosemary oil and balsamic glaze

PRICES...	2026	2027
One Course:	***£46.95***	***£49.95***
Two Course:	***£52.95***	***£56.95***
Three Course:	***£57.95***	***£63.95***

BASED ON 80 ADULTS GUESTS - PRICES EXC VAT @ 20%