

Rens Kitchen Buffet Menu...

Our buffet menu is our best selling menu, and a certain crowd pleaser!

It is super tasty, looks great and offers brilliant value for money. We never run out of food, and have designed a menu that looks as good at the start as it does at the end, so all your guests will get the same great food and service.

Our chefs can either serve your guests one by one from stainless steel chauffant dishes, or we can simply set up a buffet table for you to enjoy at your leisure.

This menu is great for informal, family gatherings, or birthdays.

	<u>2025</u>	<u>2026</u>
Choose 3 mains, 2 sides:	£26.95 per guest	£29.95 per guest
Choose 4 mains, 3 sides:	£29.95 per guest	£32.95 per guest
Choose 5 mains, 3 sides:	£32.95 per guest	£34.95 per guest

<u>Desserts</u>	One option: £6.50 per guest	£7.50 per guest
	Two options: £7.50 per guest	£8.25 per guest

Prices per guest based on 80 guests minimum, excluding 20% VAT.

Meat...

- Morroccan lamb koftes on grilled flatbread with houmous, rocket and salsa
- Chargrilled jerk chicken thighs with mango and coriander salsa and charred sweetcorn
- Home made mini chicken kiev's stuffed with garlic and herb butter, served with creamy mushroom sauce and fresh parmesan
 - Pulled pork with home made smokey bourbon glaze, three mustard sauce
- Roast supreme of chicken wrapped in Serrano ham stuffed with mozzarella, roast pepper and basil, sundried tomato sauce
- Italian style roast salmon with mediteranean vegetable and caper ratatouille, pickled lemon and basil
 - Tandoori prawns on mini poppadoms with raita, coriander and lime
- Grilled mackerel blinis with beetroot and horseradish jam, pickled cucumber and dill
- Crab and asparagus tart

Vegetarian...

- Butternut squash, sage and stilton risotto balls with fresh parmesan shavings and rocket pesto
 - Asian inspired courgette , mint and halloumi fritters with cucumber and soy dip
- Spinach and feta wellington with carrot and cumin puree, toasted pumpkin seeds
 - Mature cheddar and chive croquettes with sticky red onion jam
 - Balsamic shallot tart tatin with Sussex goats cheese and thyme

Vegan...

- Thai coconut broth with sweet potato, and sugarsnap pea and cauliflower 'rice'
 - Stuffed beef tomato with quinoa, ratatouille and basil
 - Spinach and butternut filo rolls with smokey roast tomato chutney
- Spicy vegetable and coriander falafel wraps with tomato and lime concasse, pomegranate and tamarind chutney

Sides...

- Mixed baby leaf salad with honey and mustard dressing
- Steamed Asian greens with soy, sesame and ginger
- Mango, avocado and feta salad with parsley, chilli and lime dressing
 - Mexican slaw with chilli and lime vinaigrette
- Cougetti 'pasta' with fresh pesto, parmesan and toasted walnuts
- Roasted beetroot, goats cheese, hazelnut and sprouting bean salad with orange dressing
- West Indian inspired spicy rice salad with peppers and black eyed peas
 - Honey glazed winter root vegetables with thyme
- Smokey roast veg and three bean salad with rosemary oil and balsamic glaze

Desserts...

- Lemon posset with poached strawberries and shortbread biscuits
 - Poached pear frangipane tart with cinnamon mascarpone
- Vanilla and raspberry cheesecake with fruit coulis and fresh berries
 - Dark chocolate tart with clotted cream and orange
- Sticky toffee pudding with salted caramel sauce and honeycomb
 - Vegan rice pudding with mango, coconut and passion fruit

-all buffets are served with fresh home made focaccia, olives and balsamic oil