ren's KITCHEN

BOWL FOOD MENU

2026 & 2027

BOWL FOOD MENU

This menu is perfect for events and parties where space and seating is at a premium, but you still want to offer your guests something hot and delicious to eat!

Our chefs prepare the food either in a kitchen or in front of your guests and the stunningly present bowls of food are served by our team of smart and efficient waiting staff.

The food is best served over the course of two hours so that your guests are not rushed!

This menu goes great when combined with a few canapes too!

	2026	2027
Choice of three options	**£29.95**	**£32.95**
Choice of four options	**£33.95**	**£36.95**
Choice of five options	**£37.95**	**£40.95**

Prices per guest based on 80 adult guests
Excluding VAT at 20%

BOWL FOOD MENU

MEXICAN PULLED PORK

Mexican style pulled pork with spicy rice and beans served with a fresh tomato and corriander salad and sour cream

SALMON LAKSA

Sesame salmon laksa served with buckwheat noodles topped with spring onion and sesame seeds

BEEF STROGANOFF

Beef stroganoff served with orzo, sour cream and paprika

THAI GREEN CURRY

Thai green chicken curry served with coconut rice

TOULOUSE CASSOULET

Classic cassoulet with toulouse sausage, slow roasted pork belly, pancetta and gremolata

MOROCCAN SPICED TAGINE

Moroccan spiced chick pea and aubergine tagine (vegan)

CHARGRILLED CHICKEN PASTA

Penne pasta with chargrilled chicken, fresh tomato and basil sauce

SUSSEX LAMB STEW

Hearty Sussex lamb stew with root vegetables and pear barley and kale pesto

BEER BATTERED POLLOCK

Beer battered pollock served with hand cut chips, fresh tartare sauce and lemon wedge

BUTTERNUT THYME RISOTTO BALLS

Butternut squash, thyme and parmesan risotto balls served with sun-dried tomato and basil sauce, fresh parmesan and watercress (veggie)

TUNA NICOISE SALAD

Chargrilled tuna on a nicoise salad with parsley and anchovy vinaigrette

PANFRIED DUCK SALAD

Panfried duck salad with crispy sweet potato, orange and five spice vinaigrette

SWEET CHILLI HALLOUMI

Sweet chilli and sesame halloumi skewers with giant cous cous, chargrilled mediterranean vegetables

PANI PURI SALAD

Pani Puri salad with tamarind, poppadoms, crispy rice, pomegranate, green chilli pickle (vegan)

DESSERT OPTIONS...

STICKY TOFFEE PUDDING

Classic sticky toffee pudding with salted caramel sauce and honeycomb shards

PEACH COBBLER

Peach cobbler with almond, cinnamon and oat crumble, served with vegan pouring cream (vegan)

WARM CHOCOLATE BROWNIE

Homemade warm chocolate brownie with chocolate sauce (vegan/gf)

BAKED LEMON CHEESCAKE

With fresh raspberries and raspberry coulis