

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:	£27.95 per guest	£29.50 per guest
Choose 4 mains, 3 sides:	£31.95 per guest	£33.95 per guest
Choose 5 mains, 3 sides:	£34.95 per guest	£36.50 per guest

<u>Desserts</u>	One option: £7.00 per guest	£7.50 per guest
	Two options: £8.50 per guest	£9.00 per guest

...plus vat @ 20%

Based on minimum 60 guests

Hot Buffet Menu Options...

Meat...

-Morroccan lamb koftes

on grilled flatbread with houmous, harissa salsa

-Chargrilled jerk chicken thighs

with mango and coriander salsa and charred sweetcorn

-Home made mini chicken kiefs

stuffed with garlic and herb butter, creamy mushroom sauce

- Pulled pork

with home made smokey bourbon glaze,

-Roast chicken breast wrapped in Serrano ham

stuffed with mozzarella, roast pepper and basil, sundried tomato sauce

-Smokey merguez sausage,

In a butterbean, and puy lentil cassoulet

-Salmon, prawn and dill fishcakes,

caper and herb aioli

-Balsamic glazed Italian meatballs,

tomato concasse, fresh rocket, parmesan shavings

Vegetarian...

-Butternut squash, sage and stilton risotto balls

with fresh parmesan shavings and rocket pesto

-Baked halloumi,

with ratatouille, fresh pesto and toasted pine nuts

-Greek style spinach, walnut and feta filo pie,

-Potato, smoked cheddar and chive rosti,

asparagus and hollandaise

-Goats cheese, balsamic red onion tart

Topped with fresh rocket

Vegan...

-Miso glazed aubergine,

tahini dressing, pomegranate

-Buffalo cauliflower wings,

smoked paprika mayo, sriracha

-Chargrilled sweet potato steaks,

tomato salsa, coriander and jalapeno chutney

-Stuffed beef tomatoes

with quinoa, ratatouille and basil

-Curried butternut and chickpea rolls,

Served with chilli jam

-Pea, edamame and mint falafel,

Beetroot and horseradish dip

-Curried vegetable samosas,

Sweet and spicy date and tamarind dipping sauce

Sides and Salads...

Roast new potatoes w/rosemary and sea salt

-Mixed baby leaf salad with honey and mustard dressing

-Steamed Asian greens with soy, sesame and ginger

-Orecchiette pasta salad, tenderstem broccoli, green goddess dressing

-Giant cous cous and chargrilled vegetables, sundried tomato pesto and oregano

-Watermelon, avocado and feta salad with rocket, chilli and lime dressing

-Mexican slaw with chilli and lime vinaigrette

-Roasted pumpkin salad w/ goats cheese, walnuts, pomegranate, mint and 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

-Morello cherry cheesecake

with raspberry coulis, chocolate shards

-Sticky toffee pudding

with salted caramel sauce and honeycomb

-Warm chocolate brownie,

chocolate sauce (vegan/gluten free)

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