

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.

prices

	<u>2024</u>	<u>2025</u>
Choose 3 mains, 2 sides:	23.95	25.95
Choose 4 mains, 3 sides:	26.95	28.95
Choose 5 mains, 3 sides:	29.95	31.95
<hr/>		
Choose 1 dessert option:	6.50	7.00
Choose 2 dessert options:	7.50	8.25

(Prices are per guest, excluding 20% VAT, based on 60 guests minimum)

meat

Moroccan lamb koftas on grilled flatbread with hummus, rocket and salsa

Chargrilled jerk chicken thighs with mango and coriander salsa and charred sweetcorn

Homemade mini chicken kiev's stuffed with garlic and herb butter, served with creamy mushroom sauce and fresh parmesan

Pulled pork with homemade 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 mediterranean 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 sugar snap 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 homemade focaccia, olives and balsamic oil