

Winter Dining Menu...

For the Table...

Warm home made bread, salted home made butter, marinated olives

To Start...

Pan Seared Duck Breast

with a Ras-el-Hanout rub, spelt, harissa and apricot risotto

Bloody Mary Crab Salad,

In a stuffed roast beef tomato, bloody mary shot

Fresh Beetroot Ravioli

with vegan ricotta and horseradish, cavolo nero velouté, wild rocket, 'parmesan' crisp (vegan)

Baked Figs with Sussex Brie

Treacle glazed pancetta, truffle honey, rosemary and lavender savoury biscuits

Main Course...

Home Smoked Shortrib of Beef,

creamy polenta, chargrilled shallots, Sussex ale gravy

Slow Roast Sussex Pork Belly,

Crispy crackling, black pudding scotch egg, gooseberries, celeriac puree, dressed greens

Panfried Fillet of Seabass

on a smoky puy lentil, and cherry tomato stew, paprika new potatoes, crispy leeks

Orange Braised Fennel,

With almond cream, lentils, glazed baby carrots, orange sauce (vegan)

To Finish...

Sticky Toffee Pudding

with clotted cream, honeycomb shards, and salted caramel sauce

-Lemon Posset,

almond tuille, white chocolate dipped raspberries (gluten free)

-Malted chocolate mousse cake,

Ferrero rocher truffle, oreo crumble

Rhubarb and Custard Tart,

rhubarb coulis, pistachio granola crumble (vegan)

Tea, Filter Coffee and Petit Fours: £2.00 per guest

ren's
KITCHEN

- EST 2008 -

...thoroughly remarkable catering since 2008

📍 86 Penfold Road, Worthing BN14 8PG 📞 01903 213953 🌐 www.renskitchen.co.uk

Selection of Sussex Cheeses with Oatcakes, Crackers and Local Chutneys: £3.50 per guest

Choose any two starters, mains, and desserts: £43.95 per guest

...Or your guests can choose and pre-order from entire menu: £48.95 per guest!

Plus vat @ 20%

Based on 80 or more guests

...10% discount for weddings of 150 guests or more!