

## **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 delicious and hot to eat.

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

The food can be served over the course of up to two hours so that your guests are not rushed.

All prices include service, crockery and equipment hire, set up and clearing.

Our bowl food menu also goes great when combined with a few canapes too!

All meals are designed to be eaten whilst standing (with a drink in the other hand) - perfect!

### **prices**

At ren's kitchen, we pride ourselves in being completely transparent with our pricing. We clearly show our pricing per guest so it is easy to calculate costs.

#### 2024

Choose 3 options: **23.95**

Choose 4 options: **27.95**

Choose 5 options: **31.95**

#### 2025

Choose 3 options: **25.95**

Choose 4 options: **29.95**

Choose 5 options: **33.95**

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

### **bowl food options**

Mexican style pulled pork with spicy rice and beans, with a fresh tomato and coriander salsa and sour cream (vegan pulled jackfruit on request)

Sesame salmon laksa with buckwheat noodles, crispy salmon skin

Beef stroganoff served with orzo, sour cream and paprika

Thai green chicken curry with coconut rice (veggie on request)

Cassoulet with Toulouse sausage, slow roast pork belly, pancetta, gremolata

Moroccan spiced chickpea and aubergine tagine (vegan)

Penne pasta with chargrilled chicken, fresh tomato and basil sauce

Hearty Sussex lamb stew with root vegetables and pearl barley, kale pesto

Beer battered pollock with hand cut chips and fresh tartare

Butternut, thyme and parmesan risotto balls with a sundried tomato and basil sauce, fresh parmesan and watercress (veggie)

## salads

Chargrilled tuna on a nicoise salad with parsley and anchovy vinaigrette

Pan fried duck salad, crispy sweet potato, orange and warm five spice vinaigrette

Sweet chilli and sesame halloumi skewers with giant couscous, chargrilled mediterranean vegetables, avocado vinaigrette (veggie)

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

Vegan 'flowerpot' with lightly pickled baby new season vegetables, edible soil (vegan)

## sweet options

Sticky toffee pudding with salted caramel sauce and honeycomb shards

Peach cobbler with almond, cinnamon and oat crumble, non dairy vanilla cream (vegan)

Eton mess with chewy meringue and fresh Summer berries

Warm chocolate and hazelnut brownie with Green and Blacks chocolate sauce (vegan on request)

Baked lemon cheesecake with fresh raspberries and raspberry coulis