

## **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)

**ren's**  
**KITCHEN**

- EST 2008 -

...thoroughly remarkable catering since 2008

📍 86 Penfold Road, Worthing BN14 8PG 📞 01903 213953 🌐 [www.renskitchen.co.uk](http://www.renskitchen.co.uk)

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

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

**Choose any two starters, mains, and desserts: £40.95 per guest**

**...Or your guests can choose and pre-order from entire menu: £43.95 per guest!**

**Plus vat @ 20%**

**Based on 50 or more guests**

**...10% discount for weddings of 100 guests or more!**