

Spring Dining Menu...

For the Table...

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

To Start...

Ham Hock, Sage and Pistachio Terrine,

home made brioche, smoked bacon jam, pear and sage remoulade

Lobster Tacos

with chargrilled corn, sriracha aioli, cherry tomato salsa, smashed avo

Summer Garden 'Flowerpot'

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

Panfried Scallops,

cauliflower puree, chorizo, pickled cauliflower (...or alternative with vegan 'scallops' and 'chorizo')

Main Course...

Sussex Spring Lamb,

Served two ways, wild garlic mash, caper, anchovy and mint jus, dressed new season asparagus

Summer Roast Chicken,

w/lemon and thyme, crispy skin, pulled chicken croquette, chicken lollipop, sautéed peas w/tarragon, pancetta

Roast fillet of Sea Trout

wrapped in crispy seaweed, wild mushroom wonton, tomato fondue, miso broth
(or vegan alternative with sweet potato confit wrapped in seaweed)

Crispy Artichokes and Summer Ratatouille,

buffalo mozzarella, focaccia crisps basil vinaigrette (vegan on request)

To Finish...

-Lemon, Poppyseed and Yoghurt Cake,

home made lemon curd, vanilla crème fraiche, raspberries, candied lemon

Blackberry Tart,

blackberry coulis, vegan crème fraiche (vegan)

-Malted Chocolate Mousse Cake,

Ferrero Rocher truffle, Oreo crumble

ren's
KITCHEN

- EST 2008 -

...thoroughly remarkable catering since 2008

📍 86 Penfold Road, Worthing BN14 8PG 📞 01903 213953 🌐 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: £38.95 per guest

...Or your guests can choose and pre-order from entire menu: £41.95 per guest!

Plus vat @ 20%

Based on 50 or more guests

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