



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.

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

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

www.renskitchen.co.uk | 01903 213953

86 Penfold Road, Worthing, West Sussex, BN14 8PG

Company Reg. 08398365 | VAT Reg No. GB 192 8091 84



Cost

Choose one option

£6.25 per guest

Choose two options

£9.95 per guest

Choose three options

£12.95 per guest

Plus vat @ 20%

Prices based on minimum 20 guests

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Mains

Mexican style pulled pork with spicy rice and beans, with a fresh tomato and coriander salsa and sour cream

Pad Thai noodles with lemongrass chicken, tiger prawns and toasted nuts

Seafood paella with king prawns, mussels, calamari, and chorizo, steamed with saffron and smoked paprika

Beef stroganoff served with orecchiette, sour cream and paprika

Thai green chicken curry with coconut rice

Prawn biryani scented with cardamom and saffron

Moroccan spiced chick pea and aubergine tagine (vegan)

Wild mushroom and artichoke risotto with fresh Parmesan (veggie)

Penne pasta with chargrilled chicken, fresh tomato and basil sauce

Tuna nicoise salad with parsley and anchovy vinaigrette

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Hearty beef stew with root vegetables and pearl barley
Beer battered Pollock with hand cut chips and fresh tartare

Sweet chilli and sesame halloumi Skewers with fragrant cous
cous, pomegranate and lime (veggie)

Home made spinach and ricotta gnocchi with sage oil and
toasted pine nuts (vegan)

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

Sweet Options

Sticky toffee pudding with salted caramel sauce and honeycomb
shards

Poached pears with almond and shortbread crumble, vanilla
clotted cream

Eton mess with chewy meringue and fresh Summer berries

Warm chocolate and hazelnut brownie with Green and Blacks
chocolate sauce

Baked lemon cheesecake with fresh raspberries and raspberry
coulis

Vegan rice pudding with mango, coconut and passion fruit

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