



Spring Dining Menu

£35.95 Per Person

Based on 20 guest minimum
All prices are inclusive of VAT at 20%

Starters

Ham hock, sage and grain mustard terrine, home made brioche,
sticky red onion marmelade

South American style fish stew with crayfish, cod and sea bream

Caramelized peach, Roquefort, Iberico ham, truffle honey, wild
rocket

Marinated artichokes, buffalo mozzarella, crushed broad beans,
aged balsamic

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Mains

Pan roast Sussex Downs Spring Lamb, celeriac mash, braised lamb pie, sautéed spinach, caper and mint sauce

Juniper crusted venison loin, caramelised parsnips, three mustard sauce, tenderstem broccoli

Wild mushroom stuffed supreme of free range chicken, butter bean, thyme and pulled ham cassoulet

Grilled mackerel fillet, balsamic roast baby beetroot, chargrilled asparagus, smoked paprika new potatoes, horseradish crème fraiche

Butternut, goats cheese and spinach cannelloni, roast pepper sauce, basil oil

Desserts

Dark chocolate terrine with chocolate and Grand

Marnier sauce, clotted cream and poached cherries

Lemon posset, vanilla shortbread, poached raspberries

Sticky toffee pudding with clotted cream, honeycomb shards, and salted caramel sauce

Saffron rice pudding with mango, coconut and passion fruit (vegan)

Fairtrade tea and Filter coffee
Dark chocolate truffles

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